

SALMONE SELVAGGIO SOCKEYE 600

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CODE	94056
COUNTRY OF ORIGIN **	Italy, Friuli Venezia Giulia
WEIGHT	600 g approx

**** ATTENTION: the origin of the raw material may be different**

Wild salmon with brilliant red meat

DESCRIPTION

Sockeye or Red salmon (*Oncorhynchus nerka*); Friultrota selects two kinds of Sockeye salmons: one fished in the Frazer river, a little bit fatter, perfect for smoking; and one fished in september in South Alaska by small boats, very closed to the coast, that quickly process the salmons on the shore based plant

APPEARANCE

The meat is compact, not at all oily and it shows brilliant red colour

TASTE

The meat is compact, not at all oily; the taste is intense, with light smoky notes

PRODUCER

Friultrota - San Daniele del Friuli (UD) - Friuli Venezia Giulia

OUR SELECTION

A prized salmon, worked with skill by Friultrota: the salting is done by hand and dry, the cold smoking with wood shavings whites and aromatic berries, pinning and trimming are done by hand. An artisanal process, long and complex, but which allows you to get excellent smoked salmon

CURIOSITY

Sockeye is the most common wild salmon and represents about 2/3 of the market; it is caught from April to September primarily by either gill net or purse seine because it feed primarily on plankton and krill, and will rarely strike a troller's lure; salmons are then bled, cleaned and frozen at the shore based plant

SUGGESTIONS

Cut into slices and serve on hot, lightly buttered croutons, or arrange them on a plate and drizzle with extra virgin olive oil and black pepper