

STEAMED TROUT FILLET WITH HERBS - TROTA DELLO CHEF ALLE ERBE



CODE	94102
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
WEIGHT	120-180 g approx

Steamed fillet of rainbow trout, deboned and skinned, flavored with herbs

DESCRIPTION	Rainbow trout, bred in springs of Friuli, in a natural environment, respecting the natural breeding times and growth
APPEARANCE	Single portion fillets, reddish orange in colour with firm boned and skinned meat, with a slightly spiciness
TASTE	Soft on the palate, the Trout Chef is very delicate and refined, characterized by a delicate spiciness
PRODUCER	Friultrota - San Daniele del Friuli (UD) - Friuli Venezia Giulia
OUR SELECTION	Trout are naturally fed with selected feed, without preservatives and dyes. A further value consists in the processing: the spining is done by hand
SUGGESTIONS	Trout Fillet with Herbs can be served as an aperitif on a slice of toasted bread with fresh goat cheese or as a second course with vegetables, preferably in season, sautéed in a pan, such as carrots, green beans or broccoli