

# SMOKED TROUT FILLET - FIL DI FUMO



<b>CODE</b>	94106
<b>COUNTRY OF ORIGIN</b>	Italy, Friuli Venezia Giulia
<b>WEIGHT</b>	160 g approx

Fillet of salmon trout, without bones and skin, smoked

<b>DESCRIPTION</b>	Rainbow trout, bred in springs of Friuli, in a natural environment, respecting the natural breeding times and growth
<b>APPEARANCE</b>	A single portion fillet, reddish orange in colour, firm, deboned
<b>TASTE</b>	The fillets are firm with a delicate trace of smoke
<b>PRODUCER</b>	Friultrota - San Daniele del Friuli (UD) - Friuli Venezia Giulia
<b>OUR SELECTION</b>	Trout are naturally fed with selected feed, without preservatives and dyes. A further value consists in the processing: the fish spines are removed by hand
<b>SUGGESTIONS</b>	Very good as a second course with cooked vegetables: grilled eggplant, leeks or celery, fried soybeans