

LONZA AL VAPORE



CODE	80108
COUNTRY OF ORIGIN	Italy, Veneto
WEIGHT	2 kg approx

Lonza cooked at low temperature, ideal for a fast service

DESCRIPTION	Lonza from fresh meat from pigs born, reared and slaughtered in Italy; free from milk derivatives, gluten or glutamate
APPEARANCE	It comes vacuum packed; the slice is very pale pink in colour, with a soft but very compact consistency when cut
TASTE	Sweet and delicate, with the typical taste of cooked pork
MATURING	Not expected
PRODUCER	Salumificio dei Castelli - Montecchio Maggiore (VI) - Veneto
CURIOSITY	The lonza is delicately spiced with chopped carrot, onion, capers enriched with salt, spices and raw cane sugar, then cooked under vacuum with steam, at low temperature
SUGGESTIONS	Ideal to serve, cut into thick slices and slightly warmed, with a vegetable cream or a celeriac purée; in summer it is perfect for a dish cold, thinly sliced and accompanied by Italian 'salsa tonnata'