

PANCETTA AFFUMICATA - SMOKED CURED BACON



CODE	80405
COUNTRY OF ORIGIN	Italy, Veneto
WEIGHT	1,5 kg approx

A classic stretched bacon, delicately smoked

DESCRIPTION	Pork meat of EU origin
APPEARANCE	It has a square shape, half vacuum packed
TASTE	Sweet, delicately smoked
PRODUCER	Salumificio Coati - Marano di Valpolicella (VR)
OUR SELECTION	The history of the Coati cured meat factory begins in the late 1800s when Adolfo and Teresa worked in their food shop in Marano di Valpolicella, in the province of Verona, in direct contact with their customers. More than a hundred years have passed and today, now in the fourth generation, this passion that lasts over time also involves Beatrice, Federica and Giampaolo, together with their parents, not only in the management of the company but also in the most important stages of production
SUGGESTIONS	It is a classic smoked pancetta, which is widely used in the kitchen for the preparation of various sauces, first of all carbonara. To try with lime for the preparation of an excellent first course based on fresh pasta