

# RAGÙ DI FARAONA



**CODE** 93866

**COUNTRY OF ORIGIN** Italy, Veneto

**WEIGHT** 250 g

Classic Ragù obtained from guinea fowl raised in the open air

## DESCRIPTION

Gallor guinea fowl meat, reared between 150 and 180 days; fresh boned and minced, toasted, enriched with minced vegetables and cooked for about 2 hours

## APPEARANCE

The meat is medium-grained, the contents of the jar are uniform and light brown in colour, with the chopped vegetables evident

## TASTE

Homogeneous, the flavour is sweet and intense

## PRODUCER

Scudellaro - Candiana (PD) - Veneto

## OUR SELECTION

Scudellaro is above all a breeder and puts animal health and welfare first: all animals are free to live in the open air and to feed only on natural products such as grains and legumes. Only in this way do the animals grow slowly and maintain a soft and high-quality meat

## SUGGESTIONS

Excellent for dressing a dish of pasta