

RAGÙ D'OCA



CODE 93867

COUNTRY OF ORIGIN Italy, Veneto

WEIGHT 250 g

Classic Ragù obtained from free-range geese

DESCRIPTION

Romagnola goose meat, reared between 150 and 200 days; boned and medium grain ground, it is then toasted, enriched with chopped 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 taste is sweet and slightly savoury

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 as a sauce for first courses, perhaps combined with pasta
