

SPECK 'LE CIME' HALF



CODE	80910
COUNTRY OF ORIGIN	Italy
WEIGHT	2,5 kg approx

Speck produced in Dobbiaco and aged for at least 4 months

DESCRIPTION	Deboned pork thigh, smoked with beech wood, minimum aging of 4 months, produced and packaged in the Dobbiaco facility
APPEARANCE	Externally, it appears brown in color. When cut, the slice is red with parts of a white-pinkish coloration. It has an elastic texture, not sticky in the lean part and not greasy in the fat part
TASTE	Characteristic flavor of meat, sweet and delicately smoked
MATURING	At least 4 months
PRODUCER	Nocker Walter - Dobbiaco (BZ) - Trentino Alto Adige
OUR SELECTION	The Nocker butcher shop is part of the South Tyrolean Speck Consortium
CURIOSITY	Some documents attest to the trade of speck starting from the 12th century, although the name speck dates back only to the 18th century. The purpose of the treatments with salt and smoke was to preserve the meats for a longer period
SUGGESTIONS	Its light smoking makes it ideal not only in risottos and pastas but also as a protein inside plain bread, with milk rolls or with Ligurian focaccia, paired with Brie and spiced sauces or an artichoke paté