

CODE, MANTECATO RECIPE - BACCALÀ MANTECATO



CODE	93690
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
WEIGHT	1 kg

Creamy stockfish great for delicious appetizers

DESCRIPTION	Stockfish from the North Eastern Europe prepared in a unique way according to the traditional Venetian recipe
APPEARANCE	The color is ivory white and the texture is creamy and spreadable
TASTE	Sweet, round, delicate and slightly savory
PRODUCER	Friultrota - San Daniele del Friuli (UD) - Friuli Venezia Giulia
OUR SELECTION	We chose it because it is prepared with no flours, thickeners, milk as it is made for fresh cod in similar preparations to increase yield. Creamed with sunflower seed oil and extra virgin olive oil, it has an exceptional organoleptic delicacy. The product does not contain dyes or preservatives
CURIOSITY	'Baccalà Mantecato' is a traditional Venetian recipe
SUGGESTIONS	Ready to use, can be eaten warm or cold, as an appetizer, with slices of grilled polenta or crusty bread. Also great with fresh seasonal vegetables