

## GALLINA IN SAOR



<b>CODE</b>	93860
<b>COUNTRY OF ORIGIN</b>	Italy, Veneto
<b>WEIGHT</b>	300 g

Italian chicken with onion, raisins and pine nuts

<b>DESCRIPTION</b>	Label Rouge breed chicken, also known as "bare neck chicken", raised between 200 and 220 days; it is steamed and seasoned with onion and raisins and pine nuts
<b>APPEARANCE</b>	The meat is presented in frays, well blended with the seasoning
<b>TASTE</b>	Sweet, fresh, the meat is not stringy and goes well with the freshness of the dried onion and the sweetness and succulence of the raisins
<b>MATURING</b>	Not expected
<b>PRODUCER</b>	Scudellaro - Candiana (PD) - Veneto
<b>CURIOSITY</b>	It is a historic preparation for the Paduan people: the dish is of popular origin, but the recipe has undergone the influence of the nobility of the Serenissima over the years leading to the addition of raisins and pine nuts; the chicken is cooked whole under vacuum, then stripped and the meat frayed; they come finally added: the golden onion dried in oil and white wine vinegar, raisins and pine nuts