

GALLINA IN SAOR



CODE 93861

COUNTRY OF ORIGIN Italy, Veneto

WEIGHT 1 kg

Chicken with onion, raisins and pine nuts

DESCRIPTION	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
APPEARANCE	The meat is presented in frays, well blended with the seasoning
TASTE	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
MATURING	Not expected
PRODUCER	Scudellaro - Candiana (PD) - Veneto
CURIOSITY	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

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