

TONNO DI CAPPONE



CODE 93864

COUNTRY OF ORIGIN Italy, Veneto

WEIGHT 220 g

Steamed capon strips in extra virgin olive oil

DESCRIPTION

Capons raised between 210 and 270 days

APPEARANCE

Shredded capon, steamed, preserved in extra virgin olive oil, with evident presence of aromatic herbs such as thyme, rosemary, sage and bay leaf

TASTE

Sweet, with a good aromatic presence thanks to the fragrance of the aromatic herbs and the greater personality of the capon meat

PRODUCER

Scudellaro - Candiana (PD) - Veneto

CURIOSITY

The capon is cooked whole in a vacuum, then removed from the flesh and coarsely frayed; in addition to extra virgin olive oil, herbs are then added herbs, in the classic version, or aromatic herbs, dried tomatoes and taggiasche olives, in the Mediterranean version

SUGGESTIONS

Nice alternative to dress a salad or to create a "cicchetto" for an aperitif