

TONNO DI CAPPONE MEDITERRANEO



CODE 93865

COUNTRY OF ORIGIN Italy, Veneto

WEIGHT 220 g

Capon fillets preserved in olive oil with olives and dried tomatoes

DESCRIPTION	Capons raised between 210 and 270 days
APPEARANCE	Sfilacci of 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 taggische olives in the Mediterranean version
SUGGESTIONS	Nice alternative to dress a salad or for a "cicchetto" for an aperitif
