

BACCALÀ MANTECATO AL TARTUFO



CODE 95865

COUNTRY OF ORIGIN ** Italy, Veneto

WEIGHT 90 g

**** ATTENTION: the origin of the raw material may be different**

Baccalà mantecato with fine black truffle in a 90 g jar

DESCRIPTION	Creamy and delicate baccalà, produced simply by whipping the stockfish boiled in a planetary mixer with a little oil and the addition of black
APPEARANCE	Ivory white with black truffle flakes, with a soft and creamy consistency
TASTE	Creamy and delicate, with a balanced and light hint of truffle
PRODUCER	Gastronomia Marcolin - Selvazzano Dentro (PD) - Veneto
OUR SELECTION	At least once a year, Stefano and Andrea Marcolin go to Norway, to the islands of Røst, in the southwestern tip of the archipelago of the Lofoten Islands, to select the raw material. A cod, therefore, which passes a careful selection and which is enhanced then from the recipes developed by the Gastronomia Marcolin
CURIOSITY	The fillets are simply boiled and whipped in a planetary mixer as soon as they are removed from the pot, with the addition of salt and sunflower oil. The oil is added manually and flush and the quantity is decided from time to time depending on how much the raw material requires, in order to guarantee a material first constant of the creamed cod, which must not be too compact nor too soft. At the end of the process, very little is added milk, only to accentuate the white colour
SUGGESTIONS	Excellent with polenta or served on lightly toasted croutons