

## SARDE IN SAOR



<b>CODE</b>	95878
<b>COUNTRY OF ORIGIN</b>	Italy, Veneto
<b>WEIGHT</b>	1 kg approx

Sardines prepared according to the original Venetian recipe

### DESCRIPTION

Headless sardines (*Sardina pilchardus*) gutted by hand one by one, breaded and fried whole in sunflower oil. The saor is prepared braising the onion in sauté with white wine, salt and vinegar

### APPEARANCE

The sardines are well cleaned, with intact and fleshy fillets; the "saor" is well balanced, with the onion transparent and the right quantity of oil

### TASTE

The consistency in the mouth is compact and the taste is sweet; the saor of onions and raisins of Jumbo variety, contributes to their sweetness and juiciness; excellent sweet and sour balance

### PRODUCER

Gastronomia Marcolin - Selvazzano Dentro (PD) - Veneto

### OUR SELECTION

The sardines chosen by Gastronomy Marcolin are fished in the Adriatic Sea, one of the most appreciated provenance

### SUGGESTIONS

Covered each with the right amount of saor, they are ready to be put on the crouton and served as a shot