



## BACCALÀ ALLA VICENTINA MARCOLIN

CODE	95880
COUNTRY OF ORIGIN	Italy, Veneto
WEIGHT	500 g approx

Baccalà alla Vicentina in a 250 g tray produced by Marcolin

**DESCRIPTION** Traditional recipe of Veneto with stockfish dried naturally

**APPEARANCE** It is presented in big pieces

TASTE Tasty; ingredients are expertly matched and well balanced

PRODUCER Gastronomia Marcolin - Selvazzano Dentro (PD) - Veneto

**OUR SELECTION** In the Baccalà alla Vicentina, the stockfish, after soaking, is deboned by hand, prepared with

flour, extra virgin olive oil, milk, anchovies and Grana Padano PDO, then cooked in the oven

in steel plates to obtain a golden gratin

**CURIOSITY** At least once a year, the Marcolin family fly personally to Norway, to the islands of Røst, in

the southwestern tip of the Lofoten archipelago to select raw fish

**SUGGESTIONS** Perfect with polenta

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