

SARDINE AL BURRO DELLE AZZORRE



CODE	95986
COUNTRY OF ORIGIN	Portugal
WEIGHT	Net weight: 90 g (Drained weight: 60 g)

Sardine fillets preserved in a generous amount of butter

DESCRIPTION

Small sardines of Atlantic or Mediterranean origin, eviscerated and left whole, preserved in plenty of Azores butter

APPEARANCE

The skin is still silvery, the flesh is clear, firm and compact on the palate

TASTE

Tantalizing, the savouriness of the sea and the sweetness of the butter balance each other on the palate, without one prevailing over the other

PRODUCER

Josè Gourmet - Perafita (Portogallo)

OUR SELECTION

Josè Gourmet is a Portuguese company, one of the smallest canning companies in the Iberian Peninsula, born in 2008 thanks to Adriano Casal Ribeiro, former pilot and company director, and Luis Mendonça, illustration teacher and artistic director of Josè Gourmet. An ambitious project of theirs, born with the aim of bringing to market a vast line of gastronomic products that tell the story of Portugal and its cuisine. We liked this truly unique line of fish preserves and pâtés, anchored in Portuguese tradition but winking at international gastronomy. Mendonça's artistic hand can be seen in the carefully crafted packaging, in which the irreverent and unconventional graphics of local illustrators explode, who have revisited the product in a caricatured way

CURIOSITY

The Azores are home to several cow herds, which enjoy lush, saline pastures; butter production on these islands is highly esteemed!

SUGGESTIONS

Store the tin in the refrigerator to keep the butter solid; leave at room temperature for a few minutes before consumption; delicious as is or fried for 30 seconds in a frying pan