

PATÈ DI TROTA



CODE	95989
COUNTRY OF ORIGIN	Portugal
WEIGHT	75 g approx

Trout pâtés, perfect for a sea-flavoured crouton

DESCRIPTION	Trout flesh made into a creamy pâté with extra virgin olive oil
APPEARANCE	Ivory white in colour, it has a creamy, fine texture
TASTE	Light and delicate, typical of white fish, making it suitable for all types of palates
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
CURIOSITY	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
SUGGESTIONS	Try it on bread with peppers as a tasty appetiser: it is a great dish that tempts at first sight when decorated with art and imagination