

Oven-roasted Boned Guinea Fowl



Alta Salumeria, Altissimi Piaceri

Oven-roasted Boned Guinea Fowl.

Speciality from the Emilia-Romagna region



Cooked product prepared with guinea fowl meat and aromatic herbs. It is made with a guinea fowl that is completely boned, stuffed and tied by hand, and then oven-roasted.



How to Enjoy it:

Once sliced, it combines perfectly with potatoes, pickled vegetables, or a mushroom sauce. To enhance the flavours of the stuffing and the aromas of the dish, pair it with a red wine, such as a Chianti Classico.

Free of allergens, GMOS, fish and eggs, added polyphosphates, monosodium glutamate, soy proteins, sulphites and starches.

Weight	Kg. 2,1 +/- 0,200
Format	Whole vacuum-packed
Storage temperature	From 0 a 4° C

Carne Salada



Speciality from the Trentino region



This Trentino delicacy, the result of an ancient tradition, is made from beef rump. The cuts, trimmed of all the fat and tendinous parts, are sprinkled with a mixture of salt and spices and left to rest for about 15 days

How to Enjoy it:

Thinly sliced, like carpaccio, with rocket, Parmigiano Reggiano flakes and a drizzle of oil. Pair it with a Sauvignon Doc. This is a cold dish that is rich in protein and extremely low in fat.



Free of allergens, GMOS, fish and eggs, added polyphosphates, monosodium glutamate, soy proteins, sulphites and starches.

Weight	Kg. 1,8/2,2
Format	Half vacuum packed
Storage temperature	From 0 a 4° C

Pork Shank

*Recipe from the Ladina area*

This main course, so rich and tasty it will totally win over diners, is a must for meat lovers. The secret ingredient is the long and slow cooking process, which we have already done for you, in order to obtain a tender and succulent meat.

*How to Enjoy it:*

Roasted pork shank with potatoes is the perfect combination! You can accompany it with an onion and balsamic vinegar compote, Boretane onions or a sweet-and-sour sauce.

Free of allergens, GMOS, fish and eggs, added polyphosphates, monosodium glutamate, soy proteins, citrates, sulphites and starches.



Weight	Gr. 800
Format	Sold vacuum packed in a foil bag
Storage temperature	From 0 to 6° C

Cured Smoked Pancetta



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Cured Smoked Pancetta

Speciality from the Alto Adige region

Obtained from flat pork belly meat that is salted and seasoned by hand, smoked with beech wood and cured.



How to Enjoy it:

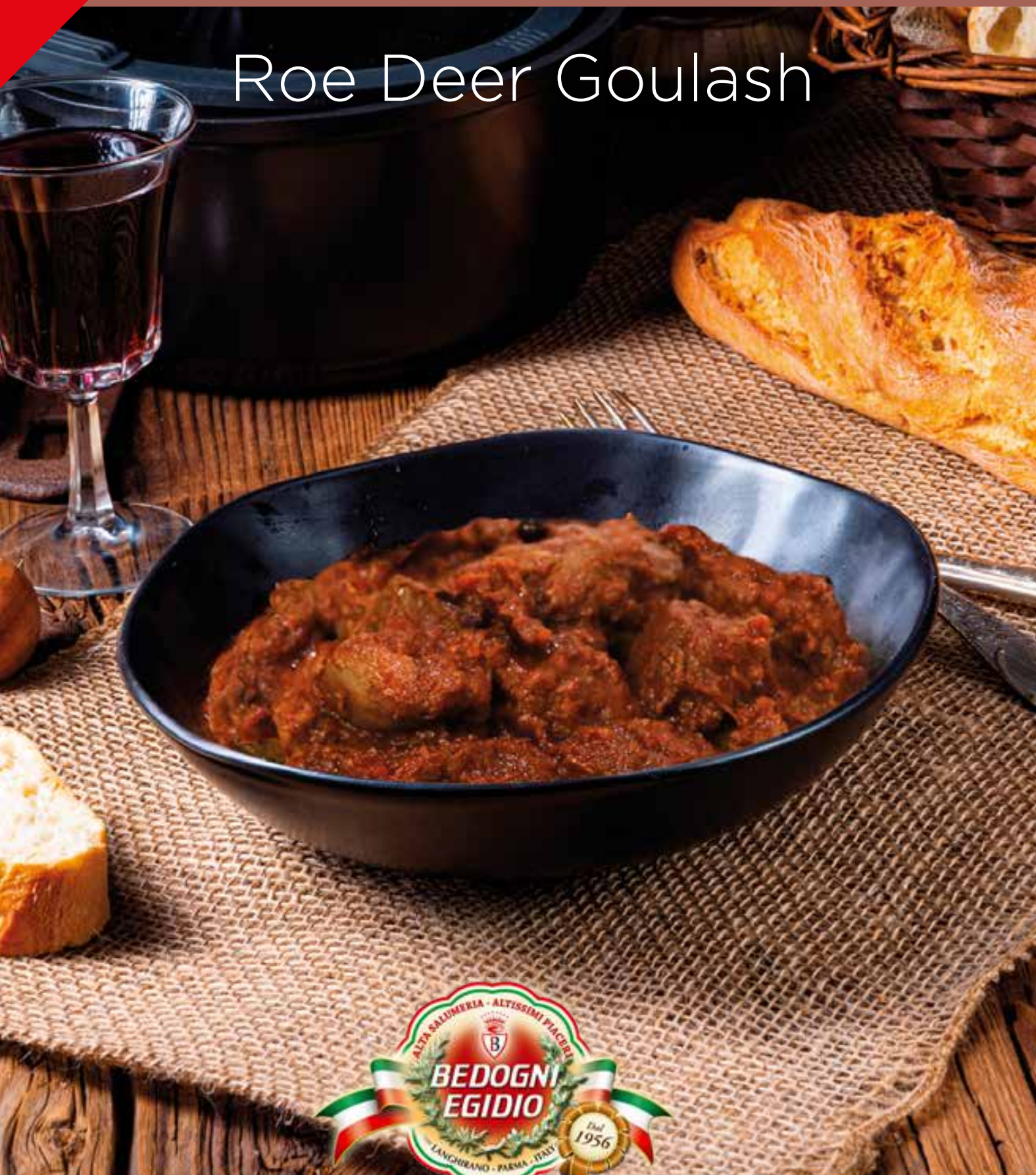
The taste of smoked pancetta is pungent and sweet at the same time and has a variety of uses in the kitchen, often replacing guanciale in sauces such as carbonara or amatriciana. It's fantastic sliced thinly and served with bread.



Free of allergens, GMOS, fish and eggs, added polyphosphates, monosodium glutamate, soy proteins, citrates, sulphites and starches.

Weight	Kg. 2,5 /3
Format	Sold in vacuum-packed halves
Storage temperature	In a cool and dry place

Roe Deer Goulash

*Recipe from the Ladina area*

Goulash is a typical Hungarian dish, known and appreciated throughout Europe thanks to the herdsmen (gulyás in Hungarian means herdsman) who on the pastures prepared this soup, more accurately the "herdsman's soup", which has traditional variations in Russia, Germany, Poland, Austria and Italy, too.

It is a particularly tasty stew, prepared by removing the fattest parts from the meat first, then cutting it into bite size pieces and seasoning it with a mix of spices, onions and peeled tomatoes; the long cooking time thickens the delicious sauce. Our variation with roe deer meat, a dish with a pungent and full flavour, contains all the fragrance of the woods.

*How to Enjoy it:*

with 2 canederli dumplings or with fairly soft polenta; also excellent with mashed potatoes or a side dish of spring onions.



Free of allergens, GMOS, fish and eggs, added polyphosphates, monosodium glutamate, soy proteins, citrates, sulphites and starches

Weight	Gr. 450
Format	Sold vacuum packed in a foil bag
Storage temperature	From 0 a 4° C

Deer Goulash

*Recipe from the Ladina area*

Goulash is a typical Hungarian dish, known and appreciated throughout Europe thanks to the herdsmen (gulyás in Hungarian means herdsman) who on the pastures prepared this soup, more accurately the "herdsman's soup", which has traditional variations in Russia, Germany, Poland, Austria and Italy, too.

It is a particularly tasty stew, prepared by removing the fattest parts from the meat first, then cutting it into bite size pieces and seasoning it with a mix of spices, onions and peeled tomatoes; the long cooking time thickens the delicious sauce. The special cooking method makes it possible to obtain tender meat despite its leanness and gives it a pungent flavour.

*How to Enjoy it:*

with 2 canederli dumplings or with fairly soft polenta; also excellent with mashed potatoes or a side dish of spring onions.

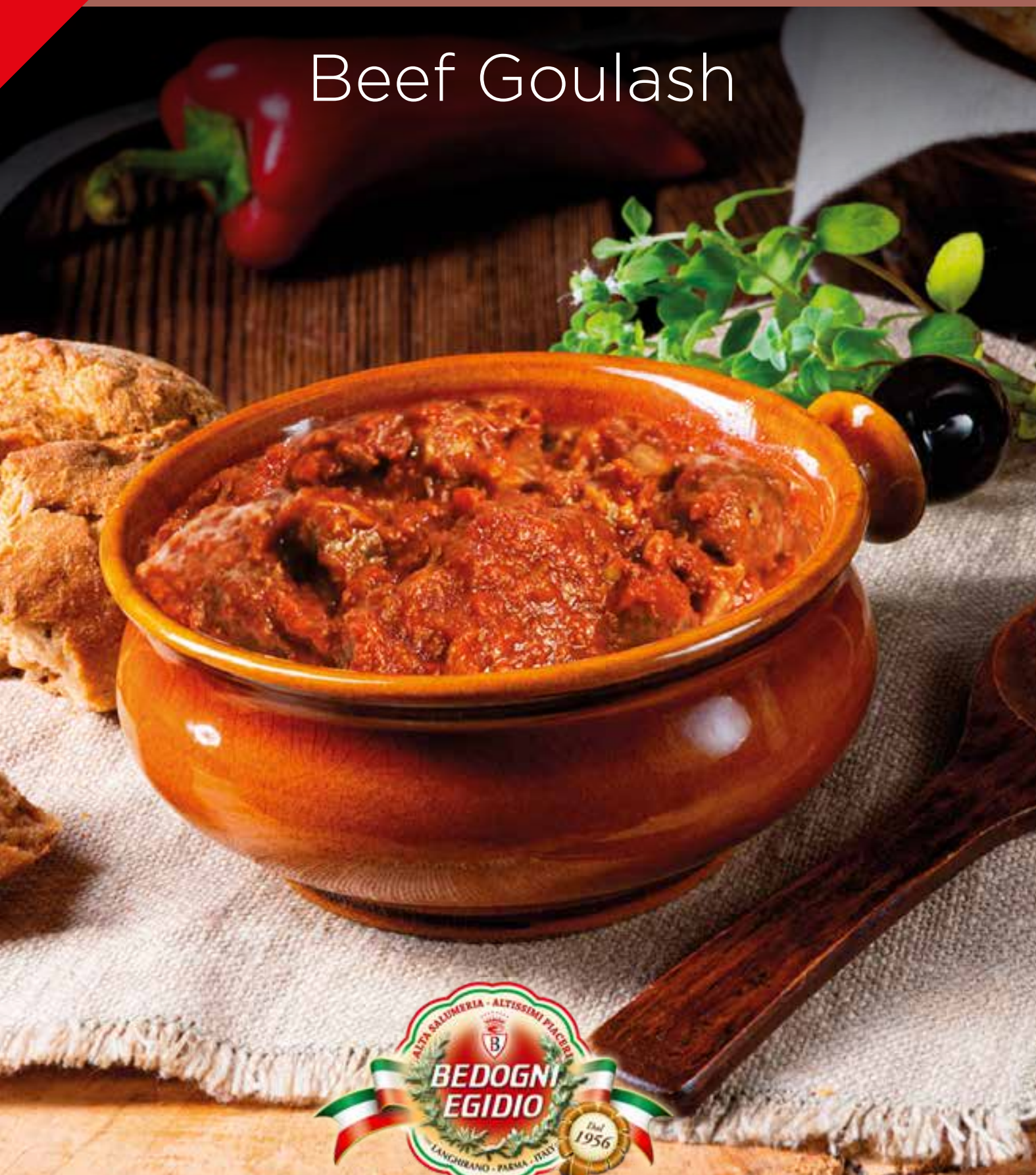


Free of allergens, GMOS, fish and eggs, added polyphosphates, monosodium glutamate, soy proteins, citrates, sulphites and starches.

Weight	Gr. 450
Format	Sold vacuum packed in a foil bag
Storage temperature	From 0 a 4° C

Cotti da Gustare

Beef Goulash



Beef Goulash

Recipe from the Ladina area

Goulash is a typical Hungarian dish, known and appreciated throughout Europe thanks to the herdsmen (gulyás in Hungarian means herdsman) who on the pastures prepared this soup, more accurately the "herdsman's soup", which has traditional variations in Russia, Germany, Poland, Austria and Italy, too.

It is a particularly tasty stew, prepared by removing the fattest parts from the meat first, then cutting it into bite size pieces and seasoning it with a mix of spices, onions and peeled tomatoes; the long cooking time thickens the delicious sauce. A product with an intense and characteristic flavour, made with prime beef cuts.

*How to Enjoy it:*

with 2 canederli dumplings or with fairly soft polenta; also excellent with mashed potatoes or a side dish of spring onions.



Free of allergens, GMOS, fish and eggs, added polyphosphates, monosodium glutamate, soy proteins, citrates, sulphites and starches.

Weight	Gr. 450
Format	Sold vacuum packed in a foil bag
Storage temperature	From 0 a 4° C

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Cotti da Gustare

Veal Stew



Veal Stew

Recipe from the Ladina area

Veal Stew is made with a selection of the best anterior cuts of milk-fed veal; it is a very tasty main course, perfect for sharing round the table. It is cooked for a long time to allow the meat to become tender and delicious, which makes it a perfect main course to serve to your guests.

*How to Enjoy it:*

The ideal accompaniment for this tasty, succulent stew is mashed potatoes or, more simply, boiled potatoes which are peeled, roughly mashed with a fork, drizzled with good-quality olive oil and sprinkled with a pinch of salt.



Free of allergens, GMOS, fish and eggs, added polyphosphates, monosodium glutamate, soy proteins, citrates, sulphites and starches.

Weight	Gr. 450
Format	Sold vacuum packed in a foil bag
Storage temperature	From 0 a 4° C

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