

Levoni

ZAMPONE DI MODENA GOLD MEDAL



Ref: LV- 242

Weight: 1kg/pcs

Cooked Zampone Modena PGI

Traditionally, Zampone first appeared at the beginning of the 16th century at the Mirandola Court (Modena) where Cotechino Modena also originated. The ingredients for these two products are practically identical: lean and fatty cuts from pigs bred in Italy are coarsely ground, they are mixed with finely minced pigskin and seasoned with aromatic herbs. For Zampone, the mixed ingredients are filled in the skin of the pig's front trotter, which has already been scrapped and accurately cleaned. For consumption, simply plunge the bag in a pot full of water, bring water to boiling and let boil for 30 minutes. Its taste is aromatic and appetizing. When cutting, slices look rosy red and compact. It is also available in the traditional version to be cooked before consumption.