

Levoni

COOKED COTECONE



Ref: LV-259

Weight: 3 kg

Casing: natural

Notes: Pre-cooked in a Vacuum pack aluminium

Produced following the ancient Mantua recipe and using top quality ingredients: lean and fat cuts, throat and pig-skin. The meat is minced to a medium grain size, mixed, flavoured with salt and pepper, then put in large-sized natural casings. For consumption, simply plunge the bag in a pot full of water, bring water to boiling point and let boil for approximately 2 hours. Cotecone Levoni is very tender and has very little liquid in the pack because the product is drained before packing. Its taste is delicate.