Deli Special

NDUJA TRADITIONAL OF SPILINGA



Ref: CC-82545

Weight: 500g ~1 kg

Nduja is a soft, spicy hot, spreadable salami considered one of the most famous, if not the most famous, of typical calabrian foods. Nduja originates from Spilinga, though great nduja can be found in all areas of Monte Poro. The name nduja comes from the french word "andouille", which means "sausage". Nduja is made with pork meat, a bit of fat, salt and a lot of red pepper.

In general, nduja is extremely spicy. Nduja is often considered an aphrodisiac due to all of the red pepper inside, and is also great for the heart and tastes wonderful.

It is mainly served with slices of bread or with ripe cheese. Its unique taste makes it suitable for a variety of dishes. For example, it can be added to pasta sauces.

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