



BRESAOLA DELLA VAL PARMOSSA

Bresaola is formed the thigh of an adult cow, using the muscles masses: the rump or top round. These are carefully trimmed to remove the fat and the outer tendinous parts, and are then salted in tumblers.

After salting, the pieces of bresaola are filled into casings and placed in a drying room.

They are then matured for about 60 days. In this period of maturation, the product achieves its unmistakable taste, characteristic tenderness and digestibility.

Bresaola and one of the deli meats with the lowest fat content and is therefore indicated for diets.

The average weight for a whole bresaola is about 2.6 kg. Portioned (halved) around 1.5 kg.

