

WIBO001



ALLERGENS CODE

NO ALLERGENS

WILD BOAR DICED

(leg, shoulder and neck)

Wild boar are very common throughout Spain. They roam freely on the forests acorn, grass and roots. This diet gives the meat a very unique tasty flavour, a bit sweeter than pork.

Wild boar meat is very healthy and lean. It has a third less fat, calories and cholesterol than pork, and it is higher in protein than pork, beef, lamb and chicken. When cooking wild boar it is very important to marinate it right, between 24 and 48h in advance. Herbs, spices, wine, buttermilk, mustard, fruits...will provide a wonderful subtle flavour to the meat.

Wild boar meat is ideal to roast or use in slow cooked stews together with root vegetables or dried fruits.

It pairs well with full bodied red wines or sweeter ones like amontillado sherry.

Origin: El Gordo (Cáceres, Extremadura, Spain)

Unit average weight: 1 kg

Units in a case: 4 pieces. Vacuum, individually pieces

Ingredients: Wild boar diced from neck, shoulder and leg without shank.

Shelf life: Refrigerated: 25 days since packaging date.

Frozen: 3 years since packaging date.

Storage temperature: FROZEN: Stored at -18°C.

REFRIGERATED: Stored below 4°C

RAW MATERIAL: Carcasses of wild boar from the Spanish mountains. A carcass is the slaughtered body, bled and eviscerated, entire or cut lengthwise in half, without tongue, bristles, genital organs, lard, kidneys or diaphragm. Identified and labelled according to the legislation in force.