

RASPINI
BUONI, AUTENTICI, GENUINI

RASPINI: BEEF RUMP PASTRAMI

An explosion of authentic flavors.

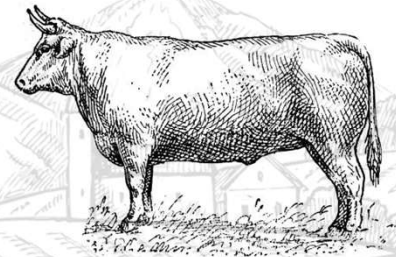
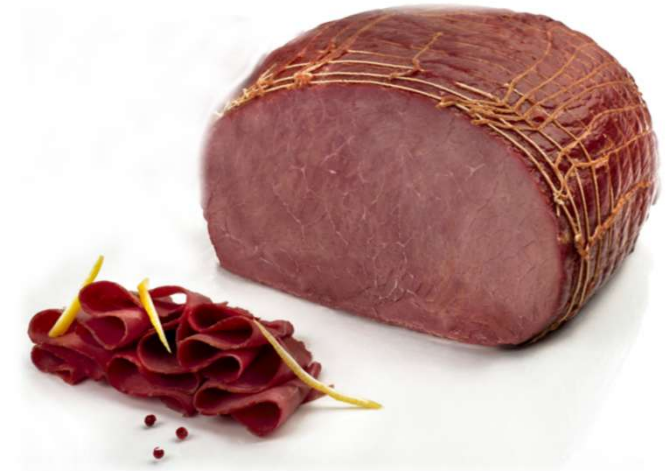
Pastrami: The excellence of smoked charcuterie.

1 The smoked and cooked beef Pastrami is the ultimate expression of **artisanal expertise**, where every step is carefully crafted to enhance the nobility of the meat. It all begins with the **rigorous selection** of the finest cuts of beef, chosen for their tenderness and exceptional quality. These cuts are then delicately trimmed to remove any excess fat, leaving only the pure essence of exquisite meat.

2 The cut is then immersed in a carefully balanced **marinade**, made of salts and natural spices. This aromatic bath allows the meat to absorb the subtle nuances that enhance its flavor profile. Following this crucial step, the meat is slowly **smoked** using noble wood essences, giving each slice an enchanting aroma and a distinctive depth of flavor.

3 The culinary magic continues with **slow and controlled cooking**. The Pastrami is patiently cooked at low temperatures, allowing the meat fibers to relax while maintaining an unparalleled tenderness. This gentle cooking process enhances the flavors while ensuring a juicy and **melt-in-your-mouth texture**.

4 The final result is an exceptional beef Pastrami, where delicate smoky notes blend with a **rich and refined flavor**. A versatile product, perfect to be enjoyed on its own or to elevate the most sophisticated culinary creations.



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Tradition and Delicacy in One Bite

Pastrami is a charcuterie specialty that has become widely popular across the globe. It is made from marinated beef brisket, slowly smoked, and then steamed to achieve a tender and juicy texture. Its flavor is intensely aromatic. Often served in thin slices, it is perfect for filling hot sandwiches or complementing cold dishes.

Logistical Information:

Supplier:	Raspini
Meat Origin:	EU / Extra EU
Place of Manufacture:	Italy
Weight:	kg 2,50
PC/Carton: 1	EAN 2780567

Product Characteristics:

Completely defatted beef knuckle, slowly cooked, and then smoked. Vacuum-packed in a transparent bag. Compact slice, tender to chew. The delicate yet intense flavor and characteristic aroma, with a light smoky note, make it an ideal choice for refined preparations.

Versatile and flavorful, pastrami is a must-have for lovers of smoked meat.