www.monferratontour.it

MACELLERIA SORBA

Category: Meat and meat products
business description:

Tommy Sorba remains a master tripe-maker, with use of all the parts: oesophagus, omasum, abomasum and rectum. Cut and packed inside a bovine stomach or larger intestine, they cook for a long time to get the most out of the organoleptic characteristics. Excellent in soup, stewed or in minestrone with vegetables.
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Links