www.monferratontour.it

SALUMIFICIO CONTI

Category: Meat and meat products
business description: Mortadella di Prato originated from second-choice pork cuts, cured with spices and Alchermes liqueur and cooked in water. After World War II, this production disappeared, only to be revived in recent years (with a lighter version of the meat and flavorings). Carlo and Orlando Conti make it with lean cuts from the shoulder and ham trimmings. The result is a mortadella with a delicate flavor, best enjoyed both hot and at room temperature. Other typical Tuscan cured meats are also worth trying, from Finocchiona, to cured Spalla, to Prosciutto crudo, to Porchetta Tronco, to wurstel, and the unmissable Capocchia, also known as "soppressata": made from boiled parts of the pig's head and flavored with pepper, cinnamon, nutmeg, orange and lemon zest, garlic, and parsley.
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