

**GOOD  
FOOD**



awards  
winner '19

## **CULATELLO DI DORMAN**

**HAND-TRIMMED HEART OF THE HAM  
CURED 30 DAYS  
UNDER BLACK PEPPERCORNS + RED WINE  
LACED IN PORK BLADDER  
AGED 10 MONTHS**

**SMOKING  
GOOSE**

# **CULATELLO DI DORMAN**

### **PRODUCT DESCRIPTION**

- HAND-TRIMMED WHOLE MUSCLE FROM THE HEART OF THE HAM, THE MOST PRIZED PORTION
- CURED 30 DAYS UNDER BLACK PEPPERCORNS AND RED WINE, LACED IN PORK BLADDERS, AGED AT LEAST 10 MONTHS
- ABOUT 6 LBS EACH

### **SERVING SUGGESTIONS**

SLICE THINLY TO LET FLAVORS MELT ON THE TONGUE; PAIR WITH SOVRANO BUFFALO MILK CHEESE AND PEAR MOSTARDA

SOURCE CODES  
ON EACH LABEL

**SG 317 407**

LEARN MORE ABOUT OUR  
SMALL, FAMILY-OWNED  
FARM PARTNERS



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**BEST-BY DATE STICKER INDICATES 220 DAY  
REFRIGERATED SHELF LIFE**

**ORDER CODE # 90014-407 2 PIECES/CASE**

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