

FERRARA - SALAMA DA SUGO

Ferrara
44.766764249999994, 11.827938995640167



The salami from gravy has a strong flavor and, at the same time, among the most elegant and persuasive of Italian norcineria. It is a mixture of ground pork with red wine, salt, black pepper, nutmeg, cinnamon and cloves and other ingredients that no craftsman is willing to reveal. It is seasoned for about a year and, proportional to its size, cooked for six to eight hours in boiling water. As a side dish it needs only abundant mashed potatoes or pumpkin, which are well combined with the grainy pulp and its spicy sauce. Numerous famous people have left enthusiastic reviews on this typical dish: from Mascagni to Ungaretti, from Bacchelli to D'Annunzio, from Greta Garbo to Mario Soldati.

Overview

Country:Italy

Other senses involved

- ✓ Sight
- ✓ Smell

Accessibility / Transportation

- ✓ Highway Network-Car 1
- ✓ Intercity/Tourist Bus 1

