



VAL DI NON AND VAL DI SOLE APPLES AND FLAVOURS ROUTE

Smoked Mortandèla from the Val di Non

With its curious meatball-like shape and slight smokiness, the so-called mortandèla is the typical cold cut of Val di Non. It is handcrafted and manually made by a few specialized butchers, and its size varies depending on the size of their hands. In the past, during the Feast of the Saints (November 1st), every family in the valley used to purchase a piglet, which would be raised for about 12 months on potatoes, bran, vegetables, and hay. The meat was then used to make the smoked mortandèla.

Characteristics:

A slightly smoked pork-based cold cut with a deep brown color. It is produced individually, one by one, by pressing the mixture by hand before wrapping it in a pork casing.

Ingredients:

Pork shoulder, bacon, and ham.

Processing:

The meat is deboned, trimmed of fat, ground, and mixed with a blend of spices. The resulting mixture is shaped into typical meatballs weighing about 200 grams each. They are not stuffed into casings, but are first dried and then smoked. The fresh version is consumed cooked after a few days, while the aged version is eaten after about 20 days, served as a cold cut on wooden cutting boards.

Suggestions:

A fresh, rustic, and popular food, that can be enjoyed both raw or cooked with polenta, potatoes, and vegetables. It pairs perfectly with tortèi or torta de patate, typical dishes of the region. It is also excellent when paired with Groppello di Revò, a native red wine from Val di Non.



Producer:

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