

The pork part used to make **lonzino** is taken from the rack up to the loin and tail, therefore the same cut as the pork chine.

The lonzino slice is rather pinkish in colour, with a thin layer of lard on the outer part, and to the palate it is pleasantly savoury, tender and lean.

(Ingredients: pork, salt, pepper, aromatic herbs and spices).



