



QUICK FACTS

- Taste:** *Balanced, quality slightly sweet Pork*
Texture: *Not too firm, compact*
Drink with: *Pinot or a Cold beer*
Eat with: *Crusty bread, pickled vegetables*
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BUNDARRA FENNEL SALAMI

PRODUCER:	Bundarra Farm
ANIMAL:	Free Range Berkshire Pigs
STYLE:	Fermented Salami

Since 2010, Lauren Stevens has been breeding, raising and growing heritage Berkshire pigs on her 200-acre regenerative farm in Barham, NSW. With 80 pasture-raised sows and a strict commitment to chemical-free, no-plough, no-synthetic-fertiliser farming, Bundarra's slow-farming philosophy enriches the soil, supports biodiversity and produces pork of exceptional flavour and purity.

Just a few kilometres from the farm, Simon—ex-chef turned smallgoods maker—crafts a European-inspired dry-fermented salami using Berkshire pork, tasted whole fennel seeds and the right amount of quality pork fat and minimal nitrates.

The natural sweetness and clean flavour of the pork shines through, complemented by the freshly toasted fennel seeds, perfect for a salumi board or sliced thin in focaccia with olives and roquet.

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