



# LA BOQUERIA CECINA

PRODUCER:	<i>La Boqueria</i>
ORIGIN:	<i>Sydney, Australia</i>
ANIMAL:	<i>Cow</i>
STYLE:	<i>Air dried muscle</i>

## QUICK FACTS

- Taste:** Smokey, mineral flavours  
**Texture:** Firm, dry style  
**Eat:** An interesting alternative to your classic bresaola or an interesting take on a carpaccio style  
**Drink with:** light to medium bodied reds

[savourandgrace.com.au](http://savourandgrace.com.au)

*La Boqueria's founder and proud Catalan Emile Gomez brings a wealth of knowledge of authentic, artisan Spanish smallgoods inspired by traditional methods, recipes and only using sustainable, cruelty free animals.*

*Cecina (pronounced Thethina) originates from Leon and begins as a premium cut of Australian grassfed Angus beef. The rump is cold-smoked, salted and cured. It is then matured for 8-12 weeks depending on the size and humidity.*

*It has a slight aroma of smoke and a well-rounded salty note.*

*Best served thinly sliced on crusty bread and a drizzle of olive oil.*

**SAVOUR**  
— and —  
**GRACE**