

VALAIS DRIED MEAT (PGI)

Dried meat is a product synonymous with the Valais and an essential ingredient of the famous « assiette valaisanne », a plate of bread, meat and cheese. Every mouthful offers a different sensation.

Dried meat from the Valais has PGI (Protected Geographical Indication) status and is produced by drying - it is never smoked.

The meat (leg of beef) is coated with a mixture of spices (each producer has their own secret blend !), and is hung up to dry for between five and sixteen weeks.

It is then pressed several times to give it its famous rectangular shape. Its flavour is complemented superbly by a glass of Cornalin or Pinot noir.

www.viandesechee.ch