

## Salame Toscano with Fennel seed (Finocchiona)



Finocchiona is a Tuscan salami typical of the Siena and Florence areas. This sausage is made from pork, it is flavored with fennel seeds, from which it takes its name, and is finally bathed in red wine. From ancient origins, today it is the symbol of the excellence of the Chianti area, and not surprisingly in 2015 it was included in the list of I.G.P. Italian (Typical Geographical Indications) in the Journal of the European Union. But let's find out more about the finocchiona! Finocchiona: how to eat, recipes and uses In the Tuscan tradition, finocchiona is enjoyed on its own, as the protagonist of tasty mixed platters of typical salami and cheeses, and this is also the way to best enjoy its taste. Its flavor is strong and intense but at the same time sweet due to the presence of fennel seeds, which make it very special and versatile in the kitchen. Usually consumed as an appetizer, it is usually accompanied by simple homemade bread, typically without salt. The most famous combination is the one with fresh broad beans (eaten raw) and with Tuscan pecorino, which adds some notes of flavor. However, it is also possible to taste it in delicious appetizers or salads, but also as an ingredient to make delicious first courses, for example risotto and pasta.