

SALUMI ITALIANI DOP IGP

spunti(ni) creativi



16 original ideas for creative snacks
with **PDO** and **PGI** deli meats



mipaaf

Ministero delle
politiche agricole
alimentari e forestali

Funded by Mipaaf contribution
DM52135 of 13.7.2018



SALUMI ITALIANI DOP IGP

spunti(ni) creativi

Spunti(ni) Creativi was created to offer new and easy alternatives to the classic sandwich. Sixteen simple ideas for preparing quick recipes with Italian PDO and PGI deli meats. At home, at work, at dinner with friends or when you have time to relax, discover our Food Ambassadors' concoctions and recreate their suggestions.

	Speck Alto Adige PGI	page 2		Bresaola della Valtellina PGI	page 6		Capocollo di Calabria PDO	page 10		Salame Felino PGI	page 14
	Mortadella Bologna PGI	page 3		Salamini Italiani alla Cacciatora PDO	page 7		Prosciutto di San Daniele PDO	page 11		Cotechino Modena PGI	page 15
	Culatello di Zibello PDO	page 4		Prosciutto Toscano PDO	page 8		Salame Brianza PDO	page 12		Prosciutto di Carpegna PDO	page 16
	Prosciutto di Modena PDO	page 5		Salame di Varzi PDO	page 9		Coppa di Parma PGI	page 13		Pancetta Piacentina PDO	page 17

CROSTONE

with Speck Alto Adige PGI

Difficulty:



Speck Alto Adige PGI

The first documents in which "speck" is mentioned date back to the 18th century. However, it appears in accounting records and butchers' regulations as early as 1200, under different names and definitions. Speck Alto Adige PGI is a typically smoked dry-cured ham produced according to the rule of "a little salt, a little smoke and a lot of fresh air", which combines the two techniques that make its flavour unique: light smoking and slow curing (average 22 weeks). Its unmistakable and typically spicy aroma comes from a wise use of salt, pepper and a mixture of spices, which differ according to the recipe of each producer. The finished product can be recognized by the "Speck Alto Adige PGI" quality mark printed on the green bib.



www.speck.it

[#speckaltoadigeigp](https://www.instagram.com/speckaltoadigeigp)



What you need:

Toasted bread • Speck Alto Adige PGI • Sliced tomato • Brie
• Guacamole

How to make it:

1. Cut a thick slice of crusty bread
2. Cut and grill some tomato slices
3. Toast the bread and arrange tomato on brie and tomato
4. Place in the oven for 3 minutes at 180°
5. Finish by adding Speck Alto Adige PGI
6. ...and plenty of guacamole

A creative recipe by *Francesco Pruneddu*.
www.myfoodphotography.it



[See the video recipe](#)

POTATO FOCACCIA

with Mortadella Bologna PGI

Difficulty:



Mortadella Bologna PGI

The origins of Mortadella Bologna, as we know it today, date back to 1661, when Cardinal Farnese issued a production notice, which was a forerunner of the current Regulations. Mortadella Bologna PGI has an oval or cylindrical shape, a velvety surface with a bright pink colour and an aromatic fragrance. Its flavour is characteristic and delicate. The mixture, consisting of selected meats and pork throat "lards", is stuffed into casings of various sizes and wrapped in twine. It is then cooked in special dry air ovens, with times ranging from a few hours to several days, and finally sprayed with cold water, which helps to "stabilize" the product.



www.mortadellabologna.com

#MortadellaBolognaIGP



What you need:

- Potato Focaccia • Mortadella Bologna PGI
- Green sauce (parsley, bread soaked in vinegar, 2 anchovies and 1 hard-boiled egg)
 - Tomato confit

How to make it:

1. Cut a hot potato focaccia in half
2. Spread the green sauce
3. Add tomato confit and Mortadella Bologna PGI
4. Finish with tomato confit and green sauce to taste

A creative recipe by *Francesco Pruneddu*.
www.myfoodphotography.it



[See the video recipe](#)

SAVOURY CROISSANT

with Culatello di Zibello PDO

Difficulty:



Culatello di Zibello PDO

The first mention of culatello dates back to 1735, in a document of the City of Parma. The art of making Culatello di Zibello has been passed down through the generations and encapsulates the history of a land, the traditions of its people and its climate. Culatello di Zibello is a cold cut product with a characteristic pear shape, wrapped in loops of string that form a wide mesh. When cut, the slices have a uniform red colour with white intra-muscular fat. The fragrance is intense and characteristic and the flavour is unmistakable, sweet and delicate.



www.consorziodelculatellodizibello.com

#culatellodizibellodop



What you need:

*Savoury croissant • Culatello di Zibello PDO • Robiola cheese with aromatic herbs
• Deep fried pumpkin blossoms • Toasted pine nuts*

How to make it:

1. Cut the savoury croissants in half
2. Prepare the batter with egg and salt, add cold sparkling water from the refrigerator
3. Gradually blend sifted flour with baking soda
4. Mix the Robiola cheese with salt, pepper and finely chopped aromatic herbs
5. Dip the pumpkin blossoms in batter and deep-fry in abundant hot oil
6. Start spreading the Robiola cheese on the croissant
7. Fried pumpkin blossoms, toasted pine nuts and Culatello di Zibello PDO

See the video recipe

A creative recipe by *Germana Brusca*.
www.lericettedimammy.com



TIGELLA

with Prosciutto di Modena PDO

Difficulty:



Prosciutto di Modena PDO

The first documents in which Prosciutto di Modena is mentioned date back to the time of the Celts, who introduced the practice of preserving meats with salt, and of the Romans, who livened up their banquets with roast pork, hams and sausages. Prosciutto di Modena has a characteristic pear shape and has an average weight of around 8-10 kg. When sliced, it has a bright red colour, with a very pleasant aroma that is intense but never strong. It has sweet, full flavour that is never salty.



www.consorzioprosciuttomodena.it

#prosciuttodimodenadop



What you need:

Tigelle • Prosciutto di Modena PDO • Grilled Tomino cheese • Valerian • Honey
• Cherry tomatoes

How to make it:

1. Heat the tigella
2. Grill the tomino cheese
3. Open the tigella and arrange it with the valerian
4. Add chopped dried tomatoes, the cut tomino and honey
5. Finish by adding Prosciutto di Modena PDO

A creative recipe by *Germana Brusca*.
www.lericettedimammagy.com



[See the video recipe](#)

OLIVE BREAD

with Bresaola della Valtellina PGI

Difficulty:



Bresaola della Valtellina PGI

Bresaola della Valtellina has firm, elastic texture, a uniform red colour with a slightly darker rim in the lean part and fine white veins in the fatty part. When sliced, its appearance is compact, with no cracks, and it has a delicate and mildly aromatic fragrance with a pleasant and slightly savoury flavour. It is produced using only the best leg cuts of beef selected from all over the world, from bovines of at least 18 months in age.



www.bresaolavaltellina.it

#Bresaolainedita



What you need:

Olive bread • Bresaola della Valtellina PGI • Black olive paste • Grilled courgettes
• Ricotta • Lemon rind

How to make it:

1. Cut the olive bread
2. Slice and grill the courgettes
3. Season with salt and EVO oil
4. Season the ricotta with organic lemon rind and pepper
5. Spread the olive paste on the bread and add the grilled courgettes
6. Bresaola della Valtellina PGI
7. To conclude, a ricotta quenelle

See the video recipe

A creative recipe by *Roberta Castrichella*.
www.robysushi.com



FIVE-GRAIN BREAD

with Salamini Italiani alla Cacciatora PDO

Difficulty:



Salamini Italiani alla Cacciatora PDO

Salamini Italiani alla Cacciatora are seasoned cold cuts, small in size (between 200 and 350 g), with a slightly curved shape and a firm, inelastic texture; when sliced, they have a uniform ruby red colour with well distributed fat granules. They contain only prime cuts of pork, salt, pepper and a pinch of garlic. Salame Cacciatore Italiano has just the right amount of fat, which provides energy and complete proteins, rich in amino acids.



www.salamecacciatore.it

#cacciatoreitaliano



What you need:

Five-grain bread • Salamini Italiani alla Cacciatora PDO • Mature cheese
• Honey • Grilled Belgian endives

How to make it:

1. Cut the 5-grain bread
2. Grill the Belgian endives
3. Season with salt and EVO oil
4. Cut the mature cheese and the Salame Cacciatore Italiano
5. Fill the bread with the endives, Salame Cacciatore Italiano and mature cheese
6. Finish it off with a drizzle of honey

[See the video recipe](#)

A creative recipe by *Roberta Castrichella*.
www.robysushi.com



TIGELLA

with Prosciutto Toscano PDO

Difficulty:



Prosciutto Toscano PDO

Prosciutto Toscano has a long tradition that can be traced back to the time of the Medici, when its production was first regulated. What makes Prosciutto Toscano unique is the traditional production technique and the climate of its area of provenance. Temperate winds from land and sea make the region particularly suitable for curing ham. It has a rounded shape with an arched top and is distinguished by the black pepper that covers the entire product. The colour of the slices ranges from bright red to light red with little presence of fat.



www.prosciuttotoscano.com

#prosciuttotoscanodop



What you need:

Tigelle • Prosciutto Toscano PDO • Spreadable cheese • Cavolo nero
• Cherry tomatoes

How to make it:

1. Heat the tigella and cut it in half
2. Add the spreadable cheese
3. Cut 5-6 leaves of cavolo nero from the central part and cook them in the oven on a baking tray for 8 minutes at 180°, adding oil
4. 3/4 confit cherry tomatoes
5. Finally, add the Prosciutto Toscano PDO

A creative recipe by *Vatinee Suvimol*.
www.athai pianist.com



[See the video recipe](#)

TIGELLA

with Salame di Varzi PDO

Difficulty:



Salame di Varzi PDO

According to tradition, the Lombards, who settled in mountains of Oltrepò Pavese, already used the salami as their preferred food during their migrations, both for its good preservation qualities and its undoubted nutritional properties. Varzi salami is made with minced pork mixed with sea salt, peppercorns and an infusion of garlic in red wine. According to tradition, it must be sliced diagonally, in a “clarinet beak” shape, to obtain the characteristic non-round shape, with a good thickness. Its texture is soft to the touch and it is bright red in colour. The flavour is traditionally sweet and delicate, and particularly refined due to the long curing period.

www.consortiovarzi.it

#salamedivarzidop



What you need:

Tigelle • Salame di Varzi PDO • Burrata cheese • Rocket • Confit cherry tomatoes

How to make it:

1. Heat the tigella and cut it in half
2. Fill it with burrata cheese
3. Add the confit cherry tomatoes and Salame di Varzi PDO
4. Finish off with the rocket

[See the video recipe](#)

A creative recipe by [Vatinee Suvimol](https://www.athaipianist.com).
www.athaipianist.com



WHOLE WHEAT BREAD

with Capocollo di Calabria PDO

Difficulty:



Capocollo di Calabria PDO

The origins of cured meat production in Calabria date back probably to the time of the Greek colonization of the Ionian coasts. Capocollo di Calabria PDO has a cylindrical shape, wrapped in a natural casing and wound with string. It has a fairly bright pink or red colour and a delicate flavour that is refined with curing.



www.consorziosalumidicalabriaPDO.it

#CapocolloDiCalabriaDOP



What you need:

Whole wheat bread • Capocollo di Calabria PDO • Buffalo ricotta
• Grilled eggplant • Chopped hazelnuts

How to make it:

1. Cut the whole wheat bread
2. Grill the eggplant slices
3. Soften the ricotta with a tablespoon of water
4. Crush the hazelnuts
5. Start filling with the Capocollo di Calabria PDO, grilled eggplant, ricotta and a drizzle of EVO oil
6. Finish with the crushed hazelnuts

See the video recipe

A creative recipe by *Francesca D'Agnano*.
www.singerfood.com



SOFT WHEAT ROLL

with Prosciutto di San Daniele PDO

Difficulty:



Prosciutto di San Daniele PDO

The Prosciutto di San Daniele production zone is limited to the area corresponding to the territory of the municipality of San Daniele del Friuli (about 34 km²), in the heart of Friuli Venezia Giulia. It is obtained by curing fresh Italian pork leg cuts and can be recognized by the Consortium mark printed on the rind, the presence of the trotter and its distinctive "guitar" shape. The aroma is delicate and more persistent with longer curing.



www.prosciuttosandaniele.it

#SanDanieleDOP



What you need:

Soft wheat roll • Prosciutto di San Daniele PDO • Stracciatella
• Date confit • Organic lemon • Basil

How to make it:

1. Cut the soft wheat roll
2. Cut the cherry tomatoes in half and bake them at 200° degrees for 5 minutes
3. Cut a lemon into thin slices
4. Cut the basil into thin slivers
5. Fill the roll with Prosciutto di San Daniele PDO, stracciatella and cherry tomatoes
6. Finally, add lemon and basil

A creative recipe by *Francesca D'Agnano*.
www.singerfood.com



[See the video recipe](#)

BUTTER BREAD

with Salame Brianza PDO

Difficulty:



Salame Brianza PDO

There are references to Salame Brianza since 1500 in literary writings from the Milan area and in several cookery texts from the region. The geographical position of Brianza, characterized by a hilly climate and fluctuating temperatures, makes it a particularly favourable environment for drying and curing salami. The average altitude of the area is over 350 metres above sea level, beyond the mists of the plain. The fragrance is delicate and characteristic, the taste is sweet and never acid.

www.consorziosalamebrianza.it

#consorziosalamebrianza



What you need:

Butter bread • Salame Brianza PDO • Chopped aromatic capers • Olives
• Dried tomatoes • Grilled courgettes • Mozzarella

How to make it:

1. Slice the butter bread
2. Slice and grill the courgettes
3. Chop up the dried tomatoes, olives and capers
4. Slice the Salame Brianza PDO
5. Fill the bread roll with the chopped mixture, the grilled courgettes and the mozzarella
6. Finish with the Salame Brianza PDO

See the video recipe

A creative recipe by *Viola Fregosi*.
www.unpizzicodiviola.com



MULTIGRAIN ROLL

with Coppa di Parma PGI

Difficulty:



Coppa di Parma PGI

The references and citations indicating the consumption of Coppa di Parma PGI are numerous and occur as early as the 17th century, with documents that refer to the product using the term "bondiola" or "salame investito", in other words, sausage. Coppa di Parma PGI has a cylindrical shape, with dimensions varying from 25 to 40 cm in length and a weight of not less than 1.3 kg. Because of its relatively short curing time, it has a soft texture and is not too salty, which allows its typical pork flavour to be fully perceived. When cut, the slice is compact, not oily, red in the lean portion and pink in the fatty portion.



www.coppadiparmaPGI.com

#CoppadiParma



What you need:

Multigrain roll • Coppa di Parma PGI • Artichokes in oil • Olives
• Parmigiano Reggiano • Sweet provola cheese • Red cabbage

How to make it:

1. Cut the multigrain roll
2. Blend the artichokes, olives and Parmigiano Reggiano
3. Season the red cabbage with oil and salt
4. Fill the roll with the artichoke cream, sweet provola cheese and Coppa di Parma PGI
5. Finish with the red cabbage

See the video recipe

A creative recipe by *Viola Fregosi*.
www.unpizzicodiviola.com



WHOLE WHEAT BREAD

with Salame Felino PGI

Difficulty:



Salame Felino PGI

The earliest references to Salame Felino PGI are already seen in the third and fourth centuries AD; a few centuries later, the product was celebrated artistically in the Baptistery of Parma. The cuts of meat used, from premium choice pork, include muscle and fat portions, such as the front part of the belly and/or under the shoulder. Salame Felino PGI has a cylindrical shape and when sliced is ruby red in colour, homogeneous and lean, with a sweet and delicate flavour.



www.salamefelino.com

#SalameFelino



What you need:

Whole wheat bread • Salame Felino PGI • Cavolo nero • Dried tomatoes
• Walnut cream • Smoked scamorza cheese

How to make it:

1. Slice the spelt whole wheat bread
2. Simmer the cavolo nero with oil and chili pepper
3. Spread the walnut cream
4. Add the cavolo nero
5. Some dried cherry tomatoes and Salame Felino PGI
6. Finish with the smoked scamorza cheese

A creative recipe by *Luisa Ambrosini*
www.tacchiepentole.com



[See the video recipe](#)

FOCACCIA

with Cotechino Modena PGI

Difficulty:



Cotechino Modena PGI

Zampone Modena and Cotechino Modena are some of the oldest Italian cured meat products. Legend has it that they first made their appearance in the winter of 1511, in Mirandola, when the city was besieged by the troops of Pope Julius II. They consist of a pork meat mixture obtained from striated muscle, fat, rind, salt and whole and/or ground pepper. Zampone Modena and Cotechino Modena are enjoyed in Christmas suppers and also eaten throughout the year. When cut, the slices, which are pinkish-red in colour and not uniform, should have a compact texture.



www.modenaPGI.it

[#consorziozamponecotechino](https://www.instagram.com/consorziozamponecotechino)



What you need:

Focaccia • Cotechino Modena PGI • Gorgonzola piccante • Hummus
• Sautéed radicchio • Pine nuts

How to make it:

1. Cut the focaccia in half
2. Sauté the late-variety radicchio
3. Spread the hummus
4. Add the sautéed late-variety radicchio
5. Add the gorgonzola piccante and then the Cotechino di Modena PGI
6. Add pine nuts as a finishing touch

[See the video recipe](#)

A creative recipe by *Luisa Ambrosini*
www.tacchiepentole.com



CIABATTA

with Prosciutto di Carpegna PDO

Difficulty:



Prosciutto di Carpegna PDO

The processing of Prosciutto di Carpegna must be done in the traditional production area of the Municipality of Carpegna (Pesaro-Urbino, Le Marche region). The microclimate of the area is characterized by dry air, typical of foothills, which enriches the forest fragrances with a salty breeze from the nearby Adriatic Sea. Prosciutto di Carpegna is recognized by the brand name on the rind and is obtained from cured fresh Italian pork legs. The flavour is delicately complex: the predominant sweetness is enhanced by slightly spicy notes thanks to the unique mixture of its traditional coating with pepper and paprika.



#prosciuttodicarpegna

What you need:

Ciabatta • Prosciutto di Carpegna PDO • Artichokes in oil
• Calabrian chili peppers • Mixed salad • Chili oil

How to make it:

1. Finely chop the artichokes in oil
2. Chop a couple of Calabrian chili peppers and add olive oil
3. Season the salad with freshly made chili oil
4. Cut the bun in half and flavour it with chili oil
5. Add the mixed salad and Prosciutto di Carpegna PDO
6. Finish it off with the finely chopped artichokes

A creative recipe by *Sonia Paladini*.
www.soniapaladini.it



See the video recipe

SANDWICH BREAD

with Pancetta Piacentina PDO

Difficulty:



Pancetta Piacentina PDO

From ancient times, the Piacenza area has been a particularly suitable natural environment for pig breeding and the production of cured meats. Already by the early 15th century, the merchants of Milan and Lombardy distinguished them from others, describing them as "roba de Piasenza" ("Piacenza stuff") and in the first decades of the 18th century, cured meats from Piacenza reached elite circles in France and Spain. Pancetta Piacentina PDO is cylindrical in shape, the slices are characterized by the typical alternating bright red and pinkish white circular layers. It has a sweet and pleasant fragrance. The slice is soft on the palate, with a tendency to melt, thanks to the presence of fatty parts, which also give it its delicate and distinctly sweet flavour, with a certain sapidity that makes the product particularly appetizing.

www.salumitipicipiacentini.it

#PancettaPiacentinaDOP



What you need:

*Sandwich bread • Pancetta Piacentina PDO • Creamed broad beans
• Ricotta • Grilled courgettes*

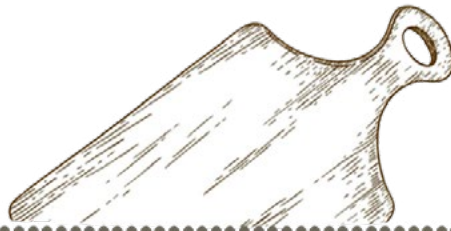
How to make it:

1. Cook the beans in salted water
2. Blend them in olive oil until creamy
3. Add the juice of half a lemon
4. Slice the courgettes and grill them
5. Season the ricotta with olive oil and pepper
6. Arrange the creamed broad beans, Pancetta Piacentina PDO and ricotta on the sandwich bread
7. Finish it off with the grilled courgettes

[See the video recipe](#)

A creative recipe by *Sonia Paladini*.
www.soniapaladini.it





SALUMI ITALIANI DOP IGP

spunti(ni) creativi



mipaaf

Ministero delle
politiche agricole
alimentari e forestali

Funded by Mipaaf contribution
DM52135 of 13.7.2018