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SALUMI ITALIANI DOP IGP

Tradizione e creatività in cucina

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Original recipes
with **PDO** and **PGI** deli meats by
the **“Cooking School Sale&Pepe”**



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SALUMI ITALIANI DOP IGP
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16 recipes with PDO and PGI cured meats by the "Cooking School Sale&Pepe".

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Risotto with **SPECK ALTO ADIGE PGI** and South-Tyrolean Apples



Thanks to its unique aroma, spicy and delicate at the same time, Speck Alto Adige PGI is ideal for enhancing the flavour of a risotto with South Tyrolean apples.

Speck Alto Adige PGI

Speck is an important element of South Tyrol tradition, as much as its mountains, apples and wine. Speck Alto Adige PGI is unique and it is produced according to traditional methods which follow an ancient rule: "a little salt, a little smoke and a lot of fresh air". It is the mix of these two techniques to give it its distinctive flavour: light smoking with slightly resinous wood and quite curing process. Its typical flavour is due to the perfect quantities of salt, pepper and a mixture of spices which may vary for each producer (garlic, bay leaf, juniper, rosemary) adding a very personal touch to the speck.



www.speck.it

Ingredients for 4 people

- 350 g of Carnaroli rice
- 80 g of Speck Alto Adige PGI
- a Gala apple
- one shallot
- 40 g of butter
- 3 tbsp. of apple cider vinegar
- 1 litre and a half of stock
- 4 tbsp. of grated Parmigiano Reggiano
- ground pepper
- Lemon Juice

How to make it:

1. Melt 30 g of butter in a pan and sauté thin slices of shallot. Add the rice and stir for a few minutes until it is slightly toasted. Pour the apple cider vinegar and let it evaporate, then add hot stock, one ladle at a time waiting until it has been absorbed before adding more.
2. Wash the apple, cut it in half without peeling it and remove the core. Cut it into very thin slices, then into cubes. Place them in a cup and sprinkle with the lemon juice until they become blackened. Cut the Speck Alto Adige PGI into strips and add them to the rice just 5 minutes before the end of cooking.
3. Just before removing the risotto from the heat, add the diced apples, the rest of the butter and the Parmigiano Reggiano. Keep stirring and add some ground pepper. Garnish the dish with two apple slices, the Speck Alto Adige PGI strips and a final sprinkling of pepper.

Faux sushi with **MORTADELLA BOLOGNA PGI**



Mortadella Bologna PGI

The origin of Mortadella Bologna dates back to 1661 when Cardinal Farnese published a notice which codified the production of this deli meat and anticipated, in some ways, the current Product Specification. The Mortadella Bologna PGI has an oval or cylindrical shape with a smooth bright pink texture and a rich aroma; it has a characteristic delicate flavour. It is made from selected pork meat and high quality fat from the pig's throat, stuffed into casings of various sizes and wrapped in netting. Then, it is cooked in special dry air ovens for a time varying from just a few hours to an entire day depending of the size of product. Finally the product is sprayed with cold water becoming truly unique.



www.mortadellabologna.com

Ingredients for 4 people

- 180 g of *crescenza* cheese
- 100 g of grated *Grana Padano*
- 2 slices of *Mortadella Bologna PGI*
- Chopped *Pistachio*
- *Balsamic vinegar* (optional)

How to make it:

1. Add grated *Grana Padano* to the *crescenza* and mix well until the mixture becomes even. Lay the slices of *Mortadella Bologna PGI* – about 1.5 mm thick – on a cutting board at a distance from each other. Spread the cheese on each slice and then roll them up one by one.
2. Try to shape them into a cylinder, then slice them further into four equal parts.
3. Place the rolls on a platter and garnish the top with the chopped *pistachios*. To complete the dish, you can use *balsamic vinegar* to add a touch of bittersweet flavour.

A very simple but flavourful dish.

CULATELLO DI ZIBELLO PDO *with white bread, flavoured butter and pickled vegetables*



A dish which allows you to enjoy the flavour of the culatello on its own, but which at the same time is able to enhance its flavour.

Culatello di Zibello PDO

The earliest mention of the culatello dates back to 1735 in a document of the Town of Parma. The art of preparing Culatello di Zibello has been handed down through generations. It is a product of the history of this land, the traditions of its people and its climate. The Culatello di Zibello is cured meat with a typical pear shape. The slices have an even red colour with white traces of fat. It has an intense and characteristic aroma and a unique, sweet and delicate flavour.



www.consorziodelculatellodizibello.com

Ingredients for 4 people

- 100 g of Culatello di Zibello PDO
- White bread
- Pickled vegetables
- Optional: rosemary butter

How to make it:

1. Lay the slices of Culatello di Zibello PDO on a cutting board or on a platter, accompanying them with homemade pickled vegetables (small onions, carrots, cauliflower, green beans, celery). The bread which best goes well with Culatello di Zibello PDO is the traditional "micca", fragrant soft wheat flour bread which can be flavoured with rosemary butter.
2. Prepare the rosemary butter with 100 g of butter and rosemary needles. Melt the butter in a saucepan on a low heat, evaporating the water released and steep the rosemary needles for about 15 minutes.
3. Transfer the mixture into a colander to eliminate the rosemary needles and pour the melted butter in a small bowl. Serve when cooled down.

Tagliolini with **PROSCIUTTO DI MODENA PDO**, bottarga, lemon



Prosciutto di Modena PDO

The earliest records of Prosciutto di Modena date back to the Celts, who introduced the custom of using salt to preserve meat, and to the Romans who loved eating porchetta, ham and sausages during their frequent banquets. Prosciutto di Modena is characterised by its typical pear shape with an average weight of 8-10 kg. The slices have a bright red colour with an extremely pleasant aroma, intense but not too strong. It has a sweet and not salty flavour.



www.consorzioprosciuttomodena.it

Ingredients for 4 people

- 400 g of fresh egg tagliolini
- 40 g of butter
- 600 ml of vegetable stock
- Salt to taste
- the grated zest of half a lemon
- 60 g of fresh bottarga
- Pepper to taste
- 120 g of Prosciutto di Modena PDO

How to make it:

1. Cut the prosciutto into strips and put them aside. Bring the stock to the boil and keep it warm.
2. Place the tagliolini in a pan with deep sides and start cooking the pasta immediately. Keep the pan on a medium heat and add two ladles of boiling stock, starting to stir the tagliolini. Add more stock if it evaporates, a little at a time to make sure that it doesn't become too liquid. Add salt if necessary.
3. Mix in the butter and add the lemon zest, freshly grated bottarga, ground pepper and thin strips of Prosciutto di Modena PDO.
4. Serve the tagliolini immediately while still warm and garnish the dish with a few strips of prosciutto and grated bottarga.

To add originality to this "classic" dish, tagliolini with bottarga and lemon, add finely chopped Prosciutto di Modena PDO. Its sweet and intense aroma and its delicate flavour will be that extra touch you need. Perfect for a summer lunch!

"Tortellini" filled with **BRESAOLA DELLA VALTELLINA PGI**, vegetables and fennel



A dish which is both beautiful and flavourful!

Bresaola Valtellina PGI

It is a light deli meat with a high protein content, produced only with the top-quality cuts of beef round (the most widely used is topside without cup). Bresaola della Valtellina PGI is a typical product of the entire territory of the Province of Sondrio, in Lombardy. It has a uniform red colour, a slightly aromatic aroma and a pleasant savoury flavour.



www.bresaolavaltellina.it

Ingredients for 4 people

- 1 carrot
- 1 courgette
- 150 g of robiola cheese
- Fennel
- Extra-virgin olive oil
- Salt and pepper
- 12 slices of Bresaola della Valtellina PGI

How to make it:

1. Clean and wash the vegetables and then grate finely.
2. Sauté them for a few minutes in a pan with a drizzle of extra-virgin oil, then add salt. Place the vegetables and the robiola cheese in a bowl, mix well and add ground pepper to taste.
3. Transfer the mixture into a piping bag, cutting the tip so that the diameter is about 1 cm. Lay the slices of Bresaola della Valtellina PGI on a cutting board and place a bit of filling in the middle, then close the slices as if you were making real tortellini.
4. Do the same with all the slices, preparing about 12 "ravioli" to be served as an aperitif. Try them accompanied with asparagus tips.

Crunchy pea sauce with pecorino cheese flakes and **SALAMINI ITALIANI ALLA CACCIATORA PDO**



A perfect mix of flavours in a delicious dish.

Salamini Italiani alla Cacciatora PDO

The Salamini Italiani alla Cacciatora is a type of mature salami of small size (between 200 and 350 g), with a slightly curved shape and a firm non-elastic consistency; the slices have a regular ruby red colour and an even distribution of fat specks. Only the best pork cuts are used, seasoned with salt, pepper and a pinch of garlic. The Salame Cacciatore Italiano features the right amount of fat, good to keep the energy levels up, and proteins with high amino-acid content.



www.salamecacciatore.it

Ingredients for 4 people

- 200 g of fresh steamed peas
- 1 shallot
- Extra-virgin olive oil
- White pepper and salt to taste
- 40 g of semi-hard sweet pecorino cheese
- 8 slices of Salamini Italiani alla Cacciatora PDO

How to make it:

1. Boil the fresh peas for about 20 minutes. Sauté the shallot until it becomes almost transparent, then add the peas and stir.
2. Put everything into a blender and while the mixture is being blended, slowly add a spoonful of extra-virgin oil until it becomes smooth. If the mixture becomes too thick, add vegetable stock a little at a time until you obtain the desired consistency.
3. This sauce - served while still warm in a bowl with pecorino cheese cut into thin flakes and ground pepper - is perfect for enhancing the sweet flavour of the Salamini Italiani alla Cacciatora PDO and for adding a touch of crunchiness.
4. Serve it with traditional Carasau flatbread.

Tagliolini with a savoy cabbage puree and **PROSCIUTTO TOSCANO PDO** strips



The perfect dish to enhance the flavour of Prosciutto Toscano PDO: pasta with a savoy cabbage and potato compote.

Prosciutto Toscano PDO

The preparation of the Prosciutto Toscano is an ancient tradition which dates back to the time of the Medici. What makes the Prosciutto Toscano unique is its traditional production technique and the climate of this land: the temperate climate and the sea breezes make the region of Tuscany particularly suited to the maturation of prosciutto. It has a round arch-like shape on the top and is characterised by the presence of black peppercorns covering the entire product. The colour of the meat ranges from bright red to light red with very little fat.



www.prosciuttotoscano.com

Ingredients for 4 people

- 320 g of tagliolini
- 1 medium yellow potato
- ½ yellow onion
- ¼ savoy cabbage
- 1 celery heart
- Extra-virgin olive oil
- Salt
- Ground black pepper
- Mature Tuscan pecorino cheese
- 100 g of Prosciutto Toscano PDO strips

How to make it:

1. Wash and peel the potatoes and then cut them into cubes.
2. Finely julienne the onion and the savoy cabbage. Remove the strings from the celery and then slice it.
3. Pour a drizzle of olive oil into a pan with deep sides and sauté the onion and the celery first, then add the savoy cabbage and the potatoes. Brown the rest of the vegetables, then add stock and cook for about 20 minutes. Put everything in a blender and blend the mixture until it becomes creamy, adding salt and pepper to taste.
4. Add the tagliolini, cook them directly in the savoy cabbage purée and add more stock to finish cooking the pasta.
5. Add a drizzle of olive oil, Tuscan pecorino cheese and the Prosciutto Toscano PDO strips and mix all the ingredients together.

SALAME DI VARZI PDO and polenta quenelles with endive cream



Salame di Varzi PDO

According to tradition, the Lombards, who inhabited the mountainous area to the south of the River Po, always took a good stock of salami with them during their journeys, both for its durability and for its high nutritional value. The Salami di Varzi is made from minced pork meat mixed with sea salt, peppercorns and garlic steeped in red wine. It is also important that the slices are cut at an angle so that they are not round but have their characteristic shape like "a clarinet mouthpiece" and adequate thickness. The salami has a soft consistency and a bright red colour. The flavour is typically sweet and delicate, particularly refined thanks to its long maturation process.



www.consorziovarzi.it

Ingredients for 4 people

- 300 g of white corn flour
- 1.2 l of water
- 12 slices of Salami di Varzi PDO
- 10 outer leaves of endive
- 1 handful of pine nuts
- 40 g of mature pecorino cheese
- extra-virgin olive oil to taste
- whole salt to taste

How to make it:

1. Boil some water in a copper pot, add salt and pour the white flour to prepare the polenta with the help of a whisk. Keep stirring over the heat for about 50 minutes.
2. In the meantime, wash the endive leaves and dry them thoroughly. Put them in a blender together with the pine nuts, grated pecorino cheese and a pinch of salt. Start blending the ingredients, adding the oil a little at a time until you obtain a soft and almost smooth pesto sauce.
3. To garnish the dish, form some quenelles using two spoons and put them in the middle of the plate, pour a teaspoon of cream and serve it with slices of Salami di Varzi PDO.

Thanks to its sweet and delicate flavour and its fragrant and characteristic aroma, the Salami di Varzi PDO goes perfectly well with polenta and endive cream.

Pitta with anchovies, **CAPOCOLLO DI CALABRIA PDO** *and caciocavallo cheese*



Not too spicy, the Capocollo di Calabria PDO goes perfectly well with caciocavallo cheese and anchovy fillets and eaten with a freshly baked pitta, prepared in a very simple but tasty way.

Capocollo di Calabria PDO

Curing meat is an ancient tradition in Calabria, probably dating back to the period of the Greek colonisation of the Ionian coasts. The Capocollo di Calabria PDO has a cylindrical shape and it is bound with twine. It has a somewhat intense pink or red colour and a delicate flavour which becomes even more exquisite if left to mature.



www.consorziosalumidicalabriapdo.it

Ingredients for 4 people

- 250 g of strong bread flour
- 150 g of durum wheat flour
- 1 tbsp. of sugar
- 8 anchovy fillets
- 12 g of baker's yeast
- 250 g of caciocavallo cheese
- 250 g of Capocollo di Calabria PDO
- Coarse salt and extra-virgin olive oil to taste

How to make it:

1. Dissolve the yeast in 40 ml of warm water with a pinch of sugar and let it rest for a few minutes. Mix the 2 flours with the rest of the sugar and a pinch of salt. Add 200 ml of lukewarm water and the yeast, then knead vigorously until the dough becomes smooth and elastic. Put it in a bowl, cover with a damp cloth and leave it to rise for 2-3 hours. Gently deflate the dough with your fingertips and divide it into 8 parts of roughly the same size.
2. Flatten the dough with your hands, giving it a circular shape of about 12 cm of diameter, and sprinkle the chopped anchovies and thin cubes of caciocavallo on 4 of the round pieces of dough, then cover them with the remaining 4 pieces and seal the edges well. Finally, season them with a drizzle of olive oil and a pinch of crushed coarse salt.
3. Heat a non-stick low-edge pan, add another drizzle of extra-virgin olive oil and cook the pittas for about 3-4 minutes per side. Serve the pittas while still hot, garnishing them with thinly sliced slices of Capocollo di Calabria PDO.

PROSCIUTTO DI SAN DANIELE PDO

can be tasted with...



Prosciutto di San Daniele PDO

Prosciutto di San Daniele PDO is only produced in the territory of the Town of San Daniele del Friuli, in the centre of the region of Friuli Venezia Giulia. It is pork from a leg cut – only pigs bred in Italy are used – and it can be easily identified by the symbol of the Consortium marked on the rind, by its little paw and its characteristic “guitar” shape. It has a very delicate aroma which becomes stronger after long maturation.



www.prosciuttosandaniele.it

Ingredients for 4 people

- Typical Friulan bread with raisins or walnut bread
- 100 g of fresh cheese
- 100 g of mature cheese
- 12 slices of Prosciutto di San Daniele PDO
- Fresh fruit

How to make it:

1. Arrange thin slices of Prosciutto di San Daniele PDO in the middle of the cutting board.
2. Add pieces of various cheeses (both fresh and mature, to your liking). Finally, garnish the cutting board with fresh seasonal fruit cut into wedges or cubes and serve it with some special bread such as the typical Friulan bread with raisins or walnut bread, which can enhance even more all the flavours of the various ingredients on the cutting board.

To appreciate the full flavour of the Prosciutto di San Daniele PDO, it is better to eat it on its own, but it also goes well with seasonal fruit and fresh or mature cheeses served on a cutting board as a colourful and fragrant appetiser to be shared with friends.

SALAME BRIANZA PDO

with Grana Padano crisps, fennel and mint



With a sweet and delicate flavour, taste it on Grana Padano PDO crisps, flavoured with finely chopped fennel and mint.

Salame Brianza PDO

Salame Brianza PDO has been part of the culture of Brianza for centuries, a tradition handed down through generations of peasants that in the farmhouses learnt the secret art of curing meats. The climate of Brianza in Lombardy – a hilly area with an average altitude of more than 350 metres above sea level, located just near the Po Valley and characterised by frequent temperature variations – is particularly suited to the drying and seasoning of the salami. Salame Brianza PDO can have either fine or coarse texture, it has a ruby red colour and a characteristic delicate aroma. It has a very delicate and sweet flavour.



www.consorziosalamebrianza.it

Ingredients for 4 people

- 1 cup of grated Grana Padano, aged 24 months
- 2 tsp. of fennel
- 2 tsp. of chopped fresh mint
- Half a glass of dried tomatoes in olive oil, mashed to a pulp
- 8 slices of Salame Brianza PDO

How to make it:

1. Preheat the oven to 150 degrees and put a sheet of parchment paper on a baking tray.
2. Meanwhile, mix the Grana Padano and the herbs together in a bowl.
3. Use a spoon to place the mixture on the parchment paper, forming little balls and keeping them away from each other. Flatten them with the back of the spoon, trying to make them as round as possible.
4. Cook for 8-10 minutes and let them rest for a few minutes until they cool down. Serve together with slices of Salame Brianza PDO and a teaspoonful of chopped dried cherry tomatoes.

COPPA DI PARMA PGI

with courgette julienne and apple cider vinegar



Coppa di Parma PGI

Evidence and written records show that the Coppa di Parma PGI was already produced and eaten in the 17th century, mentioned in some documents with the term "bondiola" or "salame investito", that is, "dressed salami". The Coppa di Parma PGI has a cylindrical shape with size varying from 25 to 40 cm in length and a weight of not less than 1.3 kg. Due to its relatively short maturation, it is characterised by a soft consistency and a delicate flavour, not too salty, which allows to fully taste the typical flavour of pork. The slices are thick, not greasy, red in the lean part and pink in the fat part.



www.coppadiparmapgi.com

Ingredients for 4 people

- 3 courgettes
- Half a glass of apple cider vinegar
- 1 tsp. of sugar
- Extra-virgin olive oil and ground pepper to taste
- Crusty bread
- 8 slices of Coppa di Parma PGI

How to make it:

1. After cleaning and washing the courgettes, remove the ends and cut them into very thin strips. Sprinkle them with salt and place them in a colander to eliminate vegetation water and reduce bitterness.
2. Place the courgettes in a bowl and marinate them with vinegar and sugar, leaving them to rest. After a couple of hours, drain them and dry them with kitchen paper, seasoning with extra-virgin olive oil and ground pepper.
3. Arrange the slices of Coppa di Parma PGI and the courgette julienne on a platter and serve them together with homemade bread to further enhance their flavour. Optional: just before serving, add a touch of fresh mint leaves.

To enjoy the rich flavour of the Coppa di Parma PGI, it is best to savour it on its own, accompanied by tasty homemade bread. But you can also try to enhance its flavour in an original way by adding courgette julienne steeped in apple cider vinegar.

Savoury Bundt cake with **SALAME FELINO PGI**



Salame Felino PGI

The earliest records of Salame Felino PGI date back to the 3rd and 4th centuries AD; several centuries later, this food was even celebrated artistically in the sculptures of the Baptistry of Parma. The meat cuts used come only from the best breeds of pigs. The Salame Felino PGI has a cylindrical shape and a ruby red colour, an even texture with little fat and a sweet and delicate flavour.



www.salamefelino.com

Ingredients for 4 people

- 300 g of 00 flour
- 5 eggs
- 175 ml of milk
- 50 ml of extra-virgin olive oil
- 150 g of Parmigiano Reggiano
- 200 g of Salame Felino PGI
- 1 packet of baker's yeast
- Butter and flour to grease the pan
- Salt and pepper to taste

How to make it:

1. Beat the eggs with the milk, the olive oil and grated Parmigiano Reggiano: sift the flour and add it together with the baker's yeast, a pinch of salt and freshly ground pepper.
2. Mix well until you obtain a smooth, elastic and homogeneous dough and then add the Salame Felino PGI cut into tiny cubes.
3. Butter and flour a Bundt pan big enough for the mixture.
4. Bake in a preheated oven at 175 degrees for about 1 hour. Let it cool down a little and then serve. Try it together with pickled vegetables or candied fruit.

A savoury cake to be eaten either warm or cold as an aperitif.

COTECHINO MODENA PGI

with apple sauce



Cotechino Modena PGI

Zampone Modena and Cotechino Modena are two of the oldest types of Italian cured meats. Legend has it that they were prepared for the first time in the winter of 1511 in the town of Mirandola, besieged by the soldiers of Pope Julius II. They are made from a mixture of pork meat obtained from striated muscles, fat, rind, salt and whole or ground pepper. Traditionally eaten during the Christmas festivities, Zampone Modena and Cotechino Modena are a delicious dish which can be eaten all year round. The slices feature a light red colour and an even texture.



www.modenapgi.it

Ingredients for 4 people

- 1 Cotechino Modena PGI
- 2 Reinette apples
- 1 glass of aromatic white wine
- Sage
- Bay leaf

How to make it:

1. Boil the Cotechino Modena PGI until it is cooked, time may vary depending on whether it is fresh or already pre-cooked. Wait until it cools down slightly and then peel it and wrap it in elastic netting.
2. Transfer it to a non-stick pan and brown it gently together with some sage leaves. Add aromatic white wine and wait until it evaporates, then continue cooking.
3. In the meantime, dice two Reinette apples and cook them in the same pan with the cotechino. Continue cooking until they become soft. Add freshly ground white pepper to taste.
4. Slice the Cotechino Modena PGI and serve it with the apple sauce, while still warm.

Cotechino Modena PGI has a very distinctive flavour and it is excellent when served with a compote of Reinette apples cut into cubes and cooked with a little butter.

Croutons with caramelised **PROSCIUTTO DI CARPEGNA PDO** and pine nuts



Prosciutto di Carpegna PDO

The Prosciutto di Carpegna is traditionally processed in the territory of Carpegna (province of Pesaro-Urbino, Marche). The microclimate of this place is characterised by dry air, typical of mountainous areas located in the proximity of the coast where the sea breeze blowing from the Adriatic sea merges with the scents of the forest. Only the leg cut of pigs bred in Italy is used to produce the Prosciutto di Carpegna. It has a very delicate and sophisticated flavour: mainly sweet but enriched with slightly spicy details due to the special blend of lard and pepper and paprika.



www.consorzioprosciuttodicarpegna.it

Ingredients for 4 people

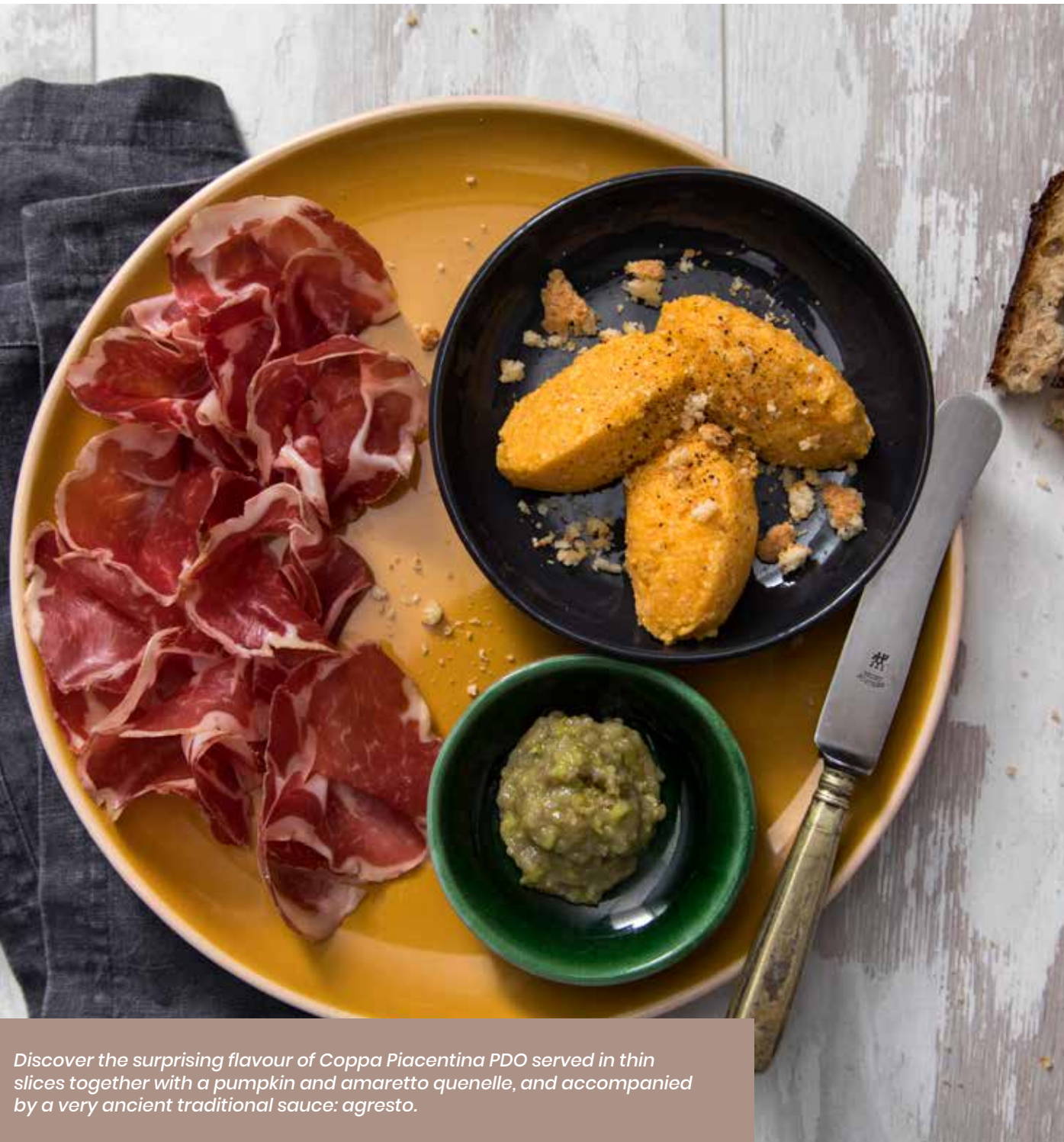
- 9 slices of sandwich bread
- 100 g of Prosciutto di Carpegna PDO
- 60 g of butter
- 100 g of sugar
- 60 g of raisins
- 60 g of pine nuts
- Two tbsp. of apple cider vinegar
- Dry white wine or Armagnac (to soak the raisins)

How to make it:

1. Soak the raisins in white wine or Armagnac and in the meantime slice the Prosciutto di Carpegna PDO into thin strips.
2. Cut the bread into 18 small circles. You can use a metal tool with a diameter of about 4 cm at the most. Brown the bread in a pan with a little butter.
3. Put the pine nuts together with 40 grams of butter and sugar in a pan, and prepare a caramel sauce by keeping the pan on a low heat and moving it as little as possible. Pour two tablespoonfuls of vinegar and wait until it evaporates completely. Then squeeze the liquid out of the raisins and add them too. Stir a little, remove it from the heat and then add the strips of Prosciutto di Carpegna PDO.

It is a quick recipe but full of flavour.

Pumpkin quenelles with **COPPA PIACENTINA PDO**, Parmigiano Reggiano and agresto sauce



Discover the surprising flavour of Coppa Piacentina PDO served in thin slices together with a pumpkin and amaretto quenelle, and accompanied by a very ancient traditional sauce: agresto.

Coppa Piacentina PDO

The natural environment in the territory of Piacenza has always been particularly suitable for breeding pigs and for processing cured meats. Already in the 15th century, the salami of Piacenza was sold in Milan and in the rest of Lombardy as "roba de Piasenza" (food from Piacenza) to distinguish it from the others, and in the early decades of the 18th century, it was also popular in some circles in France and Spain. The Pancetta Piacentina PDO has a cylindrical shape and its slices are characterised by circular bright red layers alternating with lighter pinkish ones. It has a very pleasant and sweet aroma. Thanks to the high fat content, the meat is very soft, almost melting in your mouth. This also gives it its delicate and particularly sweet flavour with a touch of sapidity which makes the product very appetizing.

www.salumitipicipiacentini.it



Ingredients for 4 people

- 300 g of Mantua Pumpkin
- 40 g of Parmigiano Reggiano
- 4 amaretto biscuits
- Salt and pepper to taste
- 100 g of Coppa Piacentina PDO
- 300 g of seedless white grapes
- 6 walnuts
- 50 g of crumb
- 1 tsp. of sugar
- 1 small glass of apple cider vinegar aged in a barrel
- extra-virgin olive oil, salt and pepper to taste

How to make it:

1. How to prepare agresto: put the grapes, the walnuts, the bread and the sugar in a blender. Blend all the ingredients into a paste and then transfer it into a saucepan. Cook the mixture on a low heat for about 10 minutes, then add the vinegar and keep cooking until it evaporates completely, obtaining a medium thick sauce.
2. At the same time, cook the pumpkin in a preheated oven at 170 degrees until the skin becomes soft. Remove it from the oven and wait until it cools down. Slice the pumpkin into two parts, removing the seeds and keeping the flesh.
3. Place the flesh in a bowl and mash it to a pulp. Add freshly ground salt and white pepper, crumbled amaretto biscuits, Parmigiano Reggiano and mix well.
4. Place half a tablespoonful of agresto sauce in the middle of a plate. Use two spoons to form a quenelle with the pumpkin pulp and place it on top of the sauce. Serve with fine slices of Coppa Piacentina PDO.

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