



Bertocchi

Continental



PROSCIUTTO

Australian, Italian & Spanish



- Renowned and appreciated throughout the world, the history and traditions of Prosciutto date over 2,000 years
- The word prosciutto derives from the modern Italian word prosciugare which means “to thoroughly dry”
- Our gourmet range of prosciuttos enhance any meal. All the rind has been removed to reduce wastage
- Only the very best Australian legs of pork are selected for the San Marino Prosciutto Crudo

GOOD

- These San Marino prosciutto legs of pork are salted and seasoned to a traditional Italian recipe, then air-dried and matured for a minimum of 9 months

BETTER

- The Serrano Rindless is a dry-cured ham **MADE IN SPAIN** and aged for a minimum of 11 months

BEST

- The (Beretta) Pelatello is aged for a minimum of 16 months and **MADE IN PARMA ITALY**, completely de-boned, rindless, and the shank component has been removed to reduce waste months

- Best sliced thin and presented in a shingled format

- Pre-sliced prosciutto should be consumed within two to three days, otherwise it will begin to oxidize

- A larger piece, that has been vacuum-packed, can be stored in the refrigerator for a couple of months. If you have an entire leg that you have already begun to slice, be sure to lightly oil the exposed meat and cover it with a sheet of plastic wrap or a cotton cloth. It should last for a couple of weeks when stored this way.

PRODUCT DESCRIPTION	WW REF NO.	AGED	Approx Unit Wt	CARTON QTY	MADE IN
San Marino Prosciutto Crudo Rindless	745281	9 Months	2.5kg	2	Australia
WW Gold Pelatello (Beretta)	795543	16 Months	2kg	2	Italy
Serrano Rind-Less Ham	312122	11 Months	2kg	2	Spain

Serving Suggestions

- Sliced very thin, prosciutto is mouth-watering with fresh crusty bread, wrapped around grissini, and makes a great accompaniment to figs, asparagus, mozzarella and juicy rockmelon.
 - It also adds a delicious flavour to creamy pasta sauces, stuffings and pizza.
1. Prosciutto, pesto & fresh mozzarella panini;
 2. Wrapped with asparagus;
 3. Mouth-watering sliced prosciutto

