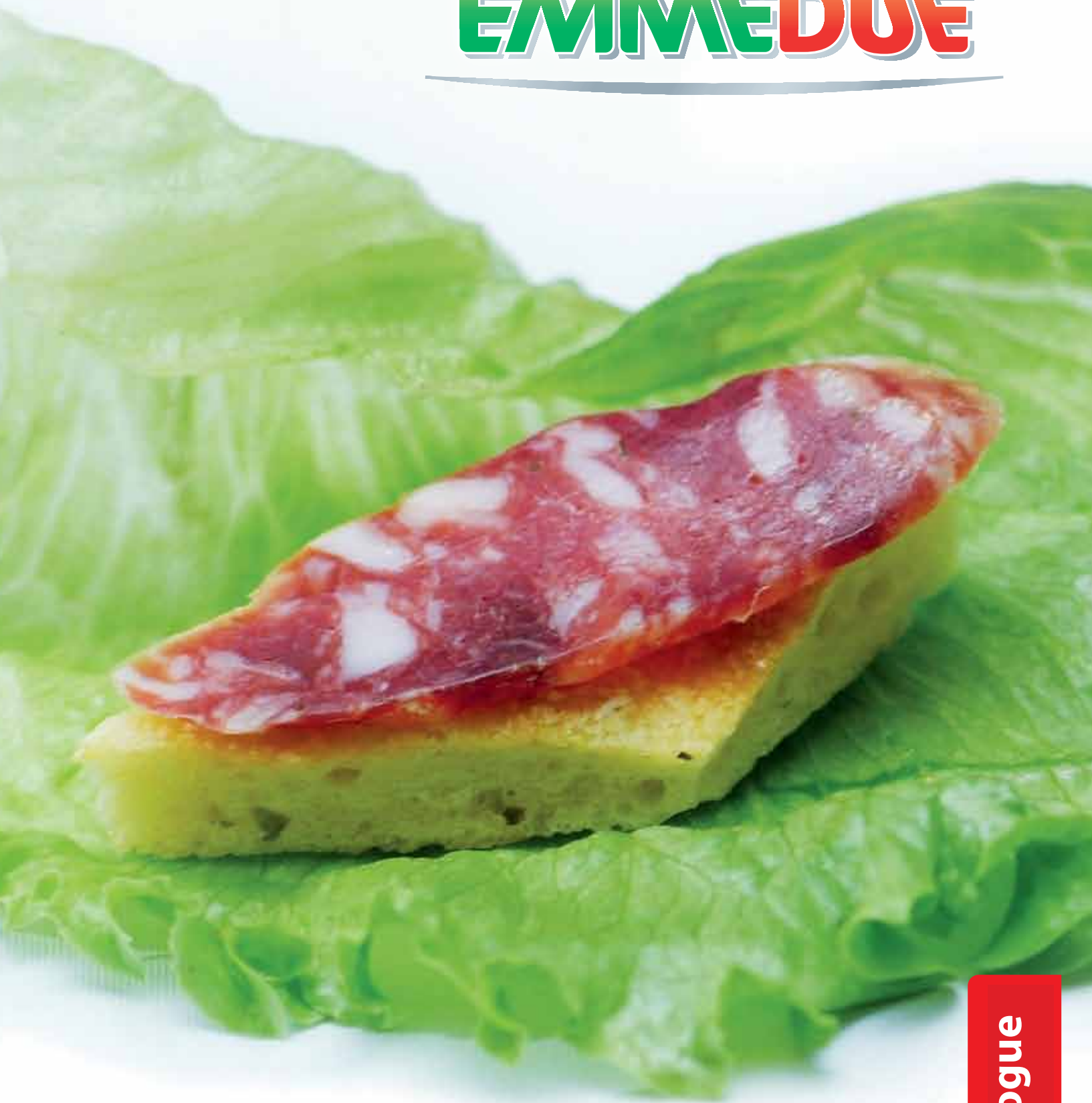


salumi

EMMEDUE®



salumi
EMMEDUE[®]

salumi

*Gluten and
Lactose
free cold cuts*

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EMMEDUE[®]



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ABOUT US

In a land of purity – pure air, pure water, pure vegetation – where products are still simple and genuine, you can find the cold cuts of Emmedue. Our factory is settled in Picerno, a village in the heart of southern Italy

OUR MISSION

EMMEDUE works in a very competitive market.

Our products meet the needs of our clients in terms of quality; what characterizes us is the reliability and the respect of delivery times.

The strong points of EMMEDUE are the staff (experienced professionals with organizational and management skills in dealing with clients) and the ability to guarantee the quality and genuineness of products.

The goals of EMMEDUE are the full satisfaction of customers and of those who play a key role within the factory (staff, providers, community) and the manufacture of high quality food products.

The continuous improvement of products quality is the main goal of EMMEDUE, as we aim at a greater satisfaction of customers and staff.

OUR CONNECTION WITH THE TERRITORY

The landscape you discover when you arrive in Picerno is typical of many areas of the Basilicata region. It is a 900 hectares territory covered by woods that rises up to the peak of the Li Foi mountain, at about 1,350 m above sea level. At the highest peaks there is the beech tree, which is protected by the Asyneumati-Fagetum association, even though there are also other species of trees and shrubs as orchidaceous plants, the Asphodelus, the Astragalus and the Euphrasia. Among the most important natural elements there are two small lakes lying 1,200 m above sea level fed by clear spring waters. During the winter the plain of Nevena, lying 1,200 m above sea level too, becomes the bed of a lake surrounded by beech trees, whereas during the summer it turns into a green glade. There are also many seasonal streams and spring waters. Thanks to these natural resources Picerno is one of the most important places as for pasture and transhumance. In this wonderful natural environment you can find Emmedue plants.



The "Lucanica" that conquered Marcus Tullius Cicero

Preparing the sausage according to a recipe dating back to the first century AD

There are many sources which prove the fact that people from Basilicata ate pork meat, at least from the seventh century before Christ. As a matter of fact, in different places and in some pre-roman tombs some remains of the "noble" animal were found. But we have to wait for Marcus Terentius Varro (116 - 27 BC) to find a written text on the subject, namely on salami. Indeed the Roman author, while reconstructing the etymology of the Italian language, also analyzed some terms concerning the meat of farm animals and in particular pork meat. He explained that the term "Inscia" (sausage) derives from the word "Insecta", which means snip, claiming that the meaning of the word sausage is minced meat. Among the different sausage varieties known in Rome, Varro highlights the one of the Basilicata region, well-known for its deliciousness, explaining that it was made with the large intestine of the pig. It was called Lucanica by the Roman soldiers who, staying there, had learnt how to make it. The Lucanica was very delicious, indeed in the same years Marcus Tullius Cicero (106 - 43 BC), in the ninth Letter to his friends (Epistulae ad Familiares) wrote, with nostalgia: "Solebam antea delictari aleis et Lucanicis tui" (Once I used to savour your olives and your Lucaniche), where the word Lucanica means pork sausage par excellence.

Martial too (40 - 120 AD), more than a century later, underlined with irony, in one of his Epigrams:

"The Saturnalia have made Sabellus a rich man. Justly does Sabellus swell with pride, and think and say that there is no one among the lawyers better off than himself. All these airs, and all this exultation, are excited in Sabellus by half a peck of meal, and as much of

parched beans; by three half pounds of frankincense, and as many of pepper; by a sausage from Lucania, and a sow's paunch from Falerii; by a Syrian flagon of dark mulled wine, and some figs candied in a Libyan jar, accompanied with onions, and shell-fish, and cheese." (Martial, Epigrams. Book 4. Bohn's Classical Library (1897).

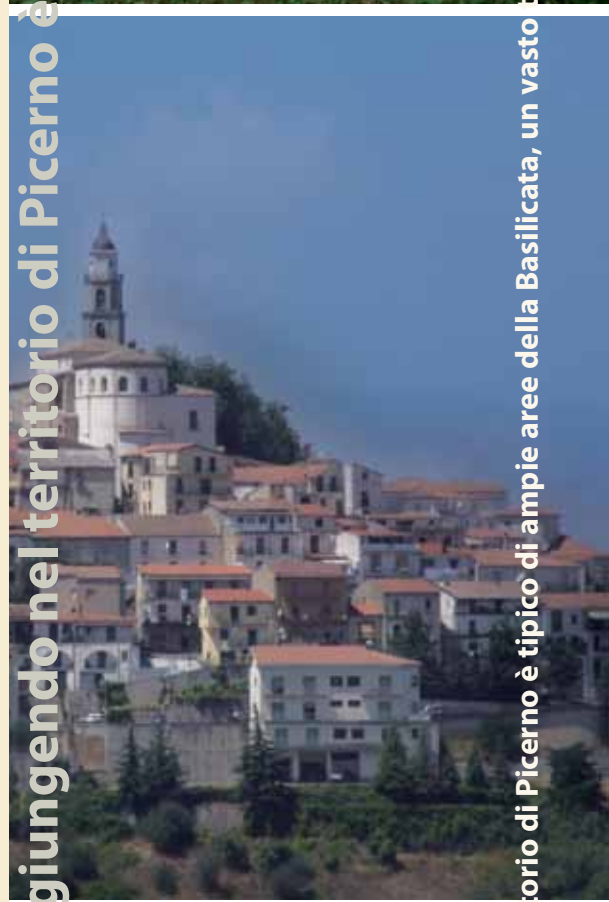
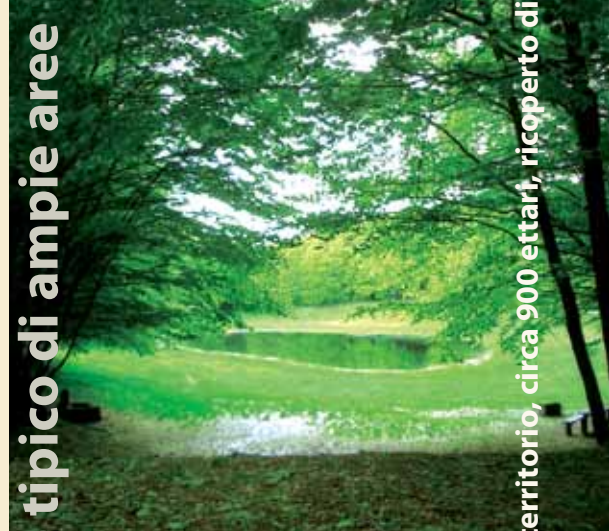
But we have to thank a hearty eater as Apicius (first century AD) for the most ancient recipe:

Lucanirum confectio: teritur piper, cuminum, satureia, ruta, petroselinum, condimentum, bacce lauri, liquamen et admiscetur pulpa bene tunsa, ita ut denuo bene cum ipso sbtrito friget, cum liquamine admixto, piper a intego et abuntanti pinquedine et nucleis inicies in intestinum perquam tenuatim productum et sic ad fumum suspenditur.

Manufacture of the Lucanica (LUCANIAN SAUSAGE) : CRUSH PEPPER, CUMIN, SAVORY, RUE, PARSLEY, CONDIMENT, LAUREL BERRIES AND BROTH; MIX WITH FINELY CHOPPED [fresh Pork] AND POUND WELL WITH BROTH. TO THIS MIXTURE, BEING RICH, ADD WHOLE PEPPER AND NUTS. WHEN FILLING CASINGS CAREFULLY PUSH THE MEAT THROUGH. HANG SAUSAGE UP TO SMOKE.

In many areas of the territory the recipe is still almost the same, even though the fast modern society tends more and more to simplify and speed up the manufacture process, risking to let the Basilicata region lose its precious supremacy.

L'Arco Cultural Association



Il paesaggio che si scopre giungendo nel territorio di Picerno è tipico di ampie aree

Il paesaggio che si scopre giungendo nel territorio di Picerno è tipico di ampie aree della Basilicata, un vasto territorio, circa 900 ettari, ricoperto di

EMMEDUE opera da anni nell'attività di trasformazione



ottenimento nel 2008 della certificazione secondo la norma internazionale ISO 14001:2004. Prossima sfida per l'azienda è la certificazione BRC (British Retail Consortium) e IFS (International Food Standard). Inserire certificati

certificazioni

CERTIFICATIONS

EMMEDUE works from many years in the sector of the manufacture of meat. This activity has grown and improved and as a result in 2000 we got the ISO 9001:2008 Quality Management Standard. Today the surrounding context expresses new environmental needs. The answers of our factory have been the result of the choice to integrate the quality management system with the environment management system, thus obtaining in 2008 the ISO 14001:2004 International Standard. The BRC (British Retail Consortium) Certification and the IFS (International Food Standard) Certifications are our next challenge.





La bontà dei prodotti Emmedue è da ricercare in una attenta valutazione e selezione

L'azienda si avvale di laboratori esterni riconosciuti per monitorare e controllare in ogni fase del processo produttivo lo standard di qualità e igiene.

THE FACTORY

RAW MATERIALS

The genuineness of our products is to be found in the strict evaluation and selection of providers according to their ability to meet the quality, chemical-physical and organoleptic needs of our factory. Our providers are the best in the sector.

THE PRODUCTION PROCESS

The most modern technologies and innovations, ensuring high hygiene standards, perfectly complement the local manufacture of pork products. All the phases of the production, from the raw material till the final product, follow the factory control and quality manual. A great deal of the production process is still hand-made through traditional methods (e.g. products are submitted to natural seasoning and experts decide when it is finished).

INGREDIENTS

Thanks to the strict selection of providers, we accurately choose spices in order to create a balance between an ancient and precious tradition and the modern technologies. The aromatic plants we use, as the Laurel, are cultivated in the factory lands. The wild fennel is picked by our staff in the areas around the factory and used in the production process (for the manufacture of sausage) only after strict quality controls.

PACKING PROCESS

The manufacture of salami depends on extremely important factors such as the selection of the materials and the manufacture techniques. All the flexible materials used during the packing process are permeable to gases. Therefore, the maintenance of a "protective environment" inside the packaging depends on the characteristics of the materials used and on the resistance of the packaging. This is why it is essential to use manufacture machines of last generation and to choose the best materials for the packaging.

CONTROLS

We use external laboratories in order to supervise and control the quality and hygiene standards at each stage of the production process. Furthermore, we have some tools which ensure a continuous monitoring of some physical-chemical parameters.

THE TRADITION MARRIES THE INFORMATION TECHNOLOGY

By the means of information technology our factory has been able to guarantee the traceability of products, thus offering clients, who are more and more careful and demanding, a great security guarantee.





Dopo un intenso lavoro di progettazione è entrata in funzione presso lo stabilimento di

Il confezionamento di affettati in camera bianca, rappresenta l'ultima frontiera in fatto di innovazione tecnologica nel campo alimentare, volta a dare le maggiori garanzie possibili in termini di qualità igiene e sicurezza. Tale metodologia consente, infatti, di mantenere nel tempo le migliori caratteristiche qualitative, tipiche del



CLEAN ROOM

After an intense planning phase, today the production of sliced cold pork meat is made in a clean room, in the plant located in the quarter Serralta. The main characteristic of the clean room is the aseptic environment. As a matter of fact, in order to prevent any pollution risks, the air in the room is filtered and the staff working there is dressed with special garments as to reduce at the minimum level the presence of particulate matter (PM). The packing pro-

cess of sliced cold pork meat in the clean room represents the maximum innovation in the food sector, aimed at guaranteeing the highest quality, hygiene and security standards. This method allows to preserve the best quality characteristics of products



PRODUCTS EMMEDUE



The Typical Emmedue Lucanian Salami

The return to tradition, the search for ancient flavours, the maximum selectivity in the choice of meat, a lot of care during the manufacture and the seasoning guarantee a unique quality product.

Seasoned Sausage



The seasoned sausage is manufactured exclusively with some parts of the pork as deboned shoulders without nerves, pork under shoulders, bacon and minced ham of pigs which were born, raised and slaughtered in Italy. The medium to coarsely ground meat is flavoured with wild fennel (*Foeniculum vulgare*) and flakes of red peppers and sweet peppers. The meat is pushed through pork casings.

- Code 11 Sweet Sausage ca. 300 g
- Code 12 Hot Sausage ca. 300 g.

SALSICCIA LUCANICA

There are many regions contending with each other for the origins of this extraordinary pork product. As a matter of fact, people from Milan tell a tale according which

the Lombard Queen Teodolinda invented the "Luganega" (as it was called in the area of Milan). Nevertheless, Cicero, Martial and Marcus Terentius Varro clarified the origins of the sausage, claiming that the Lucanica, introduced in Rome by female slaves from the Basilicata

region, was a kind of minced meat pushed through pork casings. It was called Lucanica because Roman soldiers had learnt how to manufacture it from people from the Basilicata region.

Soppressata



This precious pork product, well known by all gourmets, derives from the lean part of pork thigh without nerves. Coarsely ground meat with lard cubes and pepper grains pushed through pork casings.

- Code 30 ca. 300 g

Seasoned sausage

- Code 15 Vacuum Packed Sweet Sausage ca. 300 g



Seasoned sausage

- Code 16 Vacuum Packed Hot Sausage ca. 300 g



Soppressata

- Code 32 Vacuum Packed Soppressata ca. 300 g





Fresh sausage

Medium to fine grained pork meat flavoured with wild fennel. Sweet and lean pork meat to be eaten after cooking. It is delicious grilled, baked or sautéed.

- *Code 1 Sweet Sausage ca. 100 g
- *Code 2 Hot Sausage ca. 100 g

*String ca. 5 kg



Pure pork sausage

Medium to fine grained pork meat flavoured with wild fennel. Sweet and lean pork meat. It is delicious grilled or boiled.

- Code 5 Sweet Sausage in protected environment ca. 500 g
- Code 7 Hot Sausage in protected environment ca. 500 g



Semi-seasoned big sausage

Traditionally known as “pezzente” (beggar), this adjective refers to the poverty of the meat used, that is parts of the pork which are not used for “noble” purposes. This is why the pezzente is also called the sausage of poor people. It is composed by ground meat deriving from the head, above all the cheek and other parts. The meat is flavoured with salt, wild fennel, hot pepper and garlic. Then, it is pushed through pork casings.

- Code 146 Vacuum Packed Hot Sausage ca. 300 g

Capocollo



- Code 64 Sweet ca. 1.7 kg
- Code 65 Hot ca. 1.7 kg

Capocollo is a typical product of the Basilicata region and its name derives from the part used to manufacture it, that is the pork neck. This is a very delicious pork product. The ancient salting method (with breaks, controls and periodical massage) and a simple seasoning give this pork product extraordinary organoleptic qualities.

Capocollo

- Code 66 vacuum packed sweet whole ca. 1.7 kg
- Code 67 vacuum packed hot whole ca. 1.7 kg
- Code 68 vacuum packed sweet - pieces) ca. 700 g
- Code 69 vacuum packet hot - pieces ca. 700 g



Bacon



- Code 75 sweet ca. 3 kg
- Code 76 hot ca. 3 kg

In order to produce the seasoned bacon we use the pork belly with its rind. We salt, flavour and season it for 20 to 30 days in a fresh and windy environment. The final pork product is a bacon characterized by a sweet ancient flavour and great delicacy and softness thanks to the appropriate quantity of high quality and white pork fat.

- Code 78 vacuum packed sweet half ca.
- Code 79 vacuum packed hot half ca. 1
- Code 80 vacuum packed flavoured hal,
- Code 381 sweet – pieces ca. 300 g
- Code 382 hot – pieces ca. 300 g



Bacon

- Code 83 vacuum packed sweet bacon strips ca. 300 g



Bacon cubes

- Code 85 bacon cubes in protected environment



EMMEDUE PRODUCTS



The classic Emmedue products

Delicious cold cuts deriving from the tradition and the flavours of near and far regions.

Napoli salami

The Napoli salami is produced with medium to coarse grained meat. It has a long cylindrical shape with a dark red external surface and a sweet smoked and flavoured taste.



● Code 43 ca. 1 kg



● Code 45 vacuum packed whole ca. 1 kg

● Code 46 vacuum packed half ca. 500 g



Milano salami

It is a sweet and delicate salami characterized by a deep red colour and an homogeneous fine grained aspect. It is compact but not elastic



● Code 52 ca. 2 kg



● Code 53 vacuum packed whole ca. 2 kg

● Code 54 vacuum packed half ca. 1 kg



Spianata

Medium to coarse grained salami characterized by a flattened shape.



- Code 151 sweet ca. 2 kg
- Code 152 hot ca. 2 kg

- Code 153 vacuum packed sweet whole ca. 2 kg
- Code 154 vacuum packed hot whole ca. 2 kg



- Code 155 vacuum packed sweet half ca. 1 kg
- Code 156 vacuum packed hot half ca. 1 kg

- Code 157 sweet – pieces ca. 500 g
- Code 158 hot – pieces ca. 500 g



Ventricina

Medium to coarse grained salami characterized by a round shape.



● Code 164 hot ca. 2 kg

● Code 165 vacuum packed hot whole ca. 2 kg



● Code 166 vacuum packed hot half ca. 1 kg



Salame Campagnolo



● Code 341 ca. 1 kg

Sweet and delicate salami manufactured with lean meat, lightly flavoured with pepper grains, then pushed through pork casings



● Code 342 vacuum packed whole ca. 1 kg

Rolled Bacon

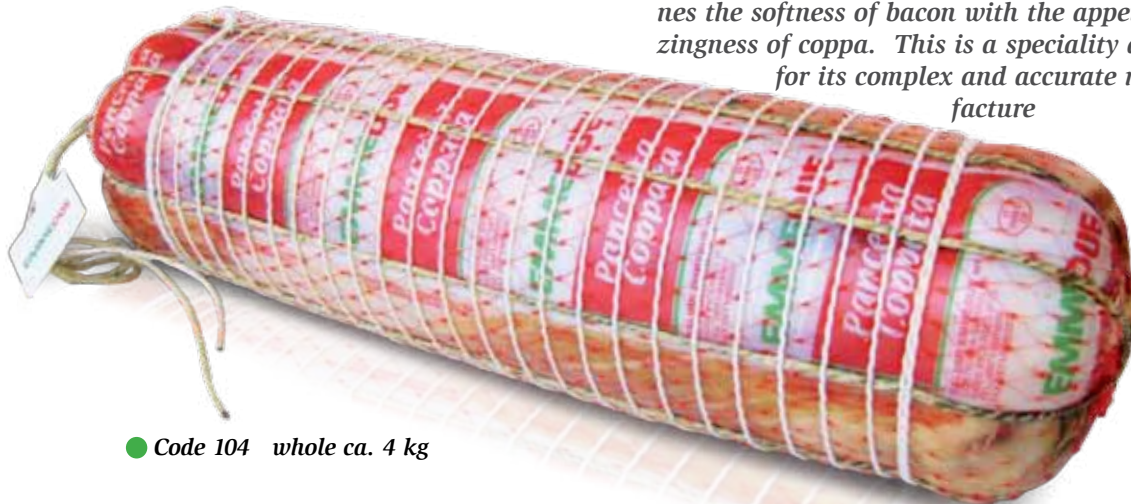
The bacon derives from Italian pigs, chosen among the leanest ones. This product is characterized by the traditional methods used and the care during the manufacture process.



- Code 91 sweet whole ca. 3 kg
- Code 92 hot whole ca. 3 kg
- Code 94 flavoured with pepper and bay leaves ca. 4 kg

Bacon with Coppa

The Bacon with Coppa is created by the union of bacon and coppa. It combines the softness of bacon with the appetizingness of coppa. This is a speciality also for its complex and accurate manufacture



- Code 104 whole ca. 4 kg

Rolled Bacon

- Code 96 vacuum packed sweet half ca. 1.5 kg
- Code 97 vacuum packed hot half ca. 1.5 kg
- Code 98 vacuum packed sweet – pieces ca. 500 g
- Code 99 vacuum packed hot – pieces ca. 500 g



Bacon with Coppa

- Code 106 vacuum packed half ca. 1.8 kg





EMMEDUE PRODUCTS

Emmedue Great Reserve

Seasoned sausage without added preservatives



*It is manufactured exclusively with some parts of the pork as deboned shoulders without nerves, pork under shoulders, bacon and minced ham of pigs which were born, raised and slaughtered in Italy. The medium to coarsely ground meat is flavoured with wild fennel (*Foeniculum vulgare*) and small pieces of red peppers and sweet peppers. The meat is pushed through pork casings. This product is characterized by the lack of added preservatives.*

● Code 59 vacuum packed sweet sausage ca. 300 g

● Code 60 vacuum packed hot hot Sausage ca. 300 g.

LUCANICA SAUSAGE

There are many regions contending with each other for the origins of this extraordinary pork product. As a matter of fact, people from Milan tell a tale according which

the Lombard Queen Teodolinda invented the "Luganega" (as it was called in the area of Milan). Nevertheless, Cicero, Martial and Marcus Terentius Varro clarified the origins of the sausage, claiming that the Lucanica, introduced in Rome by female slaves from the Basilicata

region, was a kind of minced meat pushed through pork casings. It was called Lucanica because Roman soldiers had learnt how to manufacture it from people from the Basilicata region.

Soppressata without added preservatives



This precious pork product, well known by all gourmets, derives from the lean part of pork thigh without nerves. Coarsely ground meat with lard cubes and pepper grains pushed through pork casings. This product is characterized by the lack of added preservatives.

● Code 42 vacuum packed sweet Soppressata ca. 300 g.

Lucanone Salami®



Seasoned pork product. It is a coarse grained big salami (about 3 kg) flavoured with wild fennel seeds and powdered fennel, pushed through pork casings and tied with a string.

● Code 391 Sweet



● Code 389 Vacuum Packed Sweet Whole

Dorso dei tre alberi®



The Dorso dei tre alberi® is a particularly savoury pork product obtained thanks to the combination of loin of suino pesante (that is a typical Italian pig used to manufacture PDO and PGS pork products deriving from the mating of Landrace pigs with Large White sows; it is raised for about one year and weighs more than 150 kg) with pork lard.

● Code 393 vacuum packed sweet ca. 3 kg
● Code 394 vacuum packed sweet ca. 500 g

Loin of Pork

The Loin of Pork is a lean pork product characterized by a delicate flavour.



- Code 131 Sweet ca. 3 kg
- Code 132 Hot ca. 3 kg



- Code 133 Vacuum Packed Sweet Half ca. 1.3 kg
- Code 134 Vacuum Packed Hot Half ca. 1.3 kg



- Code 135 Vacuum Packed Sweet – Pieces ca. 500 g
- Code 136 Vacuum Packed Hot – Pieces ca. 500 g

Emmedue Culatta

The Emmedue Culatta derives from the finest part of the thigh of the suino pesante (described above). Its deliciousness is due to our long experience and proven dedication combined with our care during the manufacture and a long seasoning. This is why Emmedue Culatta is a high quality product



- Code 168 3 kg
- Code 268 Vacuum Packed 3 kg

Italian Raw Ham

The Raw Ham, characterized by its sweetness, is the result of a slow and patient seasoning following an ancient tradition and the most modern technologies.



● Code 1018 Classic Italian Raw Ham with bones



Forlenza Raw Ham



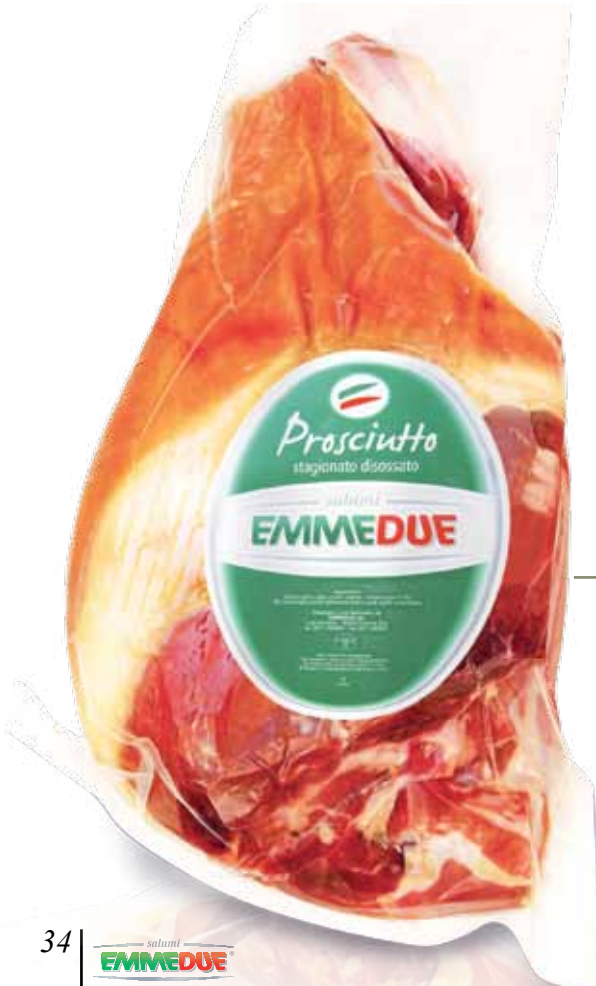
- Code 1017 Vacuum Packed Deboned Forlenza ca. 6 kg

Italian Deboned Raw Ham

- Code 312 Vacuum Packed Italian Deboned Raw Ham 8 kg +



Classic Italian Raw Ham

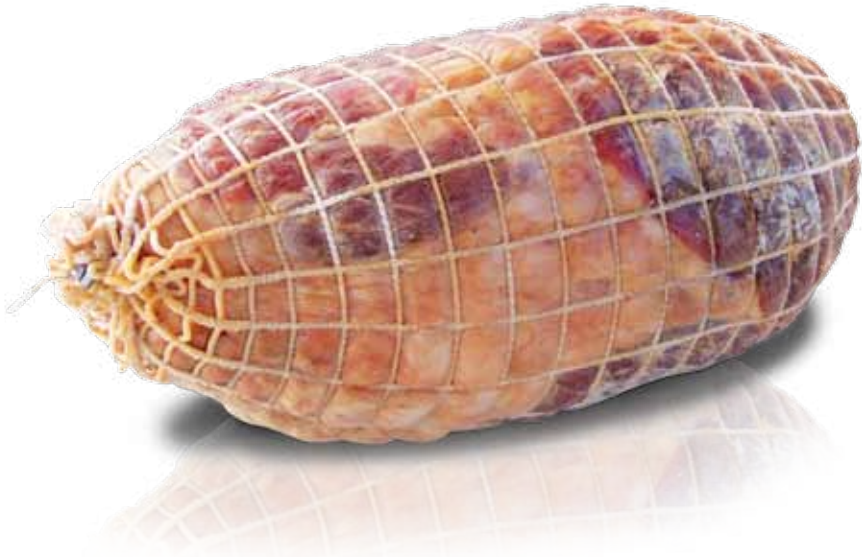


- Code 112 Vacuum Packed Deboned Italian Classic Raw Ham kg 6 +



● Code 113 Raw Ham – Pieces ca. 1 kg

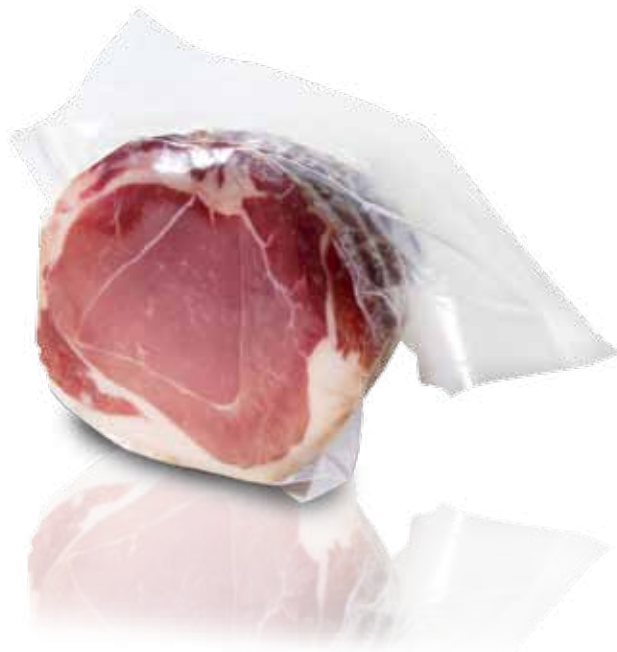
Fiocco of Ham



- Code 176 vacuum packed Fiocco of whole ham
- Code 174 Fiocco of ham (whole)

The Fiocco of Ham (“Bow of Ham”) is a product similar to the Culatello (that is the biggest muscular part of the thigh of pork, without rind and bones). Once cut the thigh of pork and produced the Culatello, it remains the Fiocco, which is produced following the same methods as for the Culatello. The Fiocco is leaner and smaller than the Culatello (between 2 and 2.5 kg).

The Fiocco is traditionally eaten with bread and butter curls. This pork product should not be cut very thin because you have to savour the deliciousness of each slice.



● Code 175 Fiocco of ham (half)

EMMEDUE PRODUCTS



Emmedue Slices

Emmedue products preserve their freshness thanks to the packing process in protected environment.

Seasoned Sausage

- Code 27 ca. 120 g
- Code 361 120 g



Soppressata

- Code 37 ca. 120 g
- Code 362 120 g



Napoli Salami

- Code 48 ca. 120 g
- Code 363 120 g



Milano Salami

- Code 55 ca. 120 g
- Code 364 120 g



Hungarian Salami

- Code 250 ca. 120 g
- Code 365 120 g



Spianata

- Code 159 ca. 120 g
- Code 373 120 g



Capocollo

- Code 70 ca. 120 g
- Code 366 120 g



Rolled Bacon

- Code 102 ca. 120 g
- Code 368 120 g



Bacon with Coppa

- Code 107 ca. 120 g
- Code 369 120 g



Bacon

- Code 84 ca. 120 g
- Code 367 120 g



Speck

- Code 230 ca. 120 g
- Code 376 120 g



Loin of Pork

- Code 137 ca. 120 g
- Code 372 120 g



Raw Ham

- Code 119 ca. 120 g
- Code 370 120 g



Dorso dei 3 Alberi[®]

- Code 392 ca. 120 g
- Code 379 120 g



Bresaola

- Code 252 ca. 100 g
- Code 387 100 g



Ham Steak

- Code 243 ca. 120 g
- Code 377 120 g



Mortadella

- Code 403 ca. 120 g
- Code 378 120 g



Turkey Breast

- Code 407 ca. 120 g
- Code 380 120 g



Porchetta (Pork Roast)

- Code 404 ca. 120 g
- Code 374 120 g



Back Bacon

- Code 408 ca. 120 g
- Code 385 120 g



Lucanello Cheese

- Code 390 ca 120 g
- Code 386 120 g



Crusky Snack (Crunchy sweet peppers)

- Code 1223 25 g





The best cold cuts ever tasted!

www.salumiemmedue.it

Emmedue Slices 

EMMEDUE DISHES



Lunch and Dinner with Emmedue



Roll of Seasoned Loin of Pork with Primosale cheese and Burratina

Serves 4

Ingredients:

200 g Sliced Loin
200 g Sliced Primosale Cheese
200 g Burratina (a fresh Italian cheese made with mozzarella and cream)

Method:

Roll the primosale cheese with the Loin using a plastic wrap. Cut it into slices, serve it with the Burratina and decorate the dish with a sprig of dill.



Lucanone Salami Mille feuille with flakes of Parmesan and soft salad

Ingredients for the wafer :

140 g grated Parmesan
30 g egg white
100 g Lucanone salami

Method:

Mix the egg whites and the grated Parmesan. Spread out the mixture on two wax paper sheets and bake at 120 degrees for 15 minu-

tes. Chop the Lucanone salami. Compose the mille feuille using a stainless steel circle. Sandwich together the Parmesan wafers with the Lucanone salami and the salad. Decorate with aromatic vinegar and serve.



Roll of Dorso dei Tre Alberi (Seasoned Loin of Pork with Lard) with grilled vegetables, olive bread and sweet and sour Tropea onions

Serves 4

Ingredients:

200 g loin with lard
12 slices of olive bread
500 g Tropea onions
4 slices of grilled aubergine
8 slices of grilled zucchini
1 grilled red pepper

Preparation of olive bread:

500 g 00 flour
20 g yeast
50 ml lukewarm milk
60 g melted butter
100 g chopped black olives
15 g rocket
15 g salt
3 g sugar

Knead the dough and let it rise. Knead it again, shape the dough as desired and let it rise again.
Bake at 180 degrees for about 20 minutes.

Preparation of onions:

250 ml red wine
250 ml red wine vinegar
10 g salt
100 g cane sugar
Pepper grains

Method:

Slice the onions into very thin rings and blanch them with the abovementioned ingredients for 5 minutes, then cool them in their broth. Drain the onions and season as you like. Roll the loin with the grilled vegetables using the plastic wrap. Keep in the fridge for at least 1 hour; remove the plastic wrap and cut the roll into slices. Decorate the dish as you like.

Risotto with raw sausage and small broad beans

Serves 4

Ingredients:

300 g Carnaroli rice
300 g raw sausage
100 g fresh and blanched small broad beans
1,5 l vegetable stock
200 ml tomato sauce
10 g minced onion
100 ml white wine
50 ml olive oil
50 g grated Parmesan

Method:

Peel, chop and brown the sausage. Heat the olive oil with a little butter in a saucepan, add the onion, brown

it and add the rice. Toast the rice in the saucepan for about two minutes until it takes on a golden tint. Add white wine, stirring constantly, and cook it until it has evaporated. Then add the stock little by little and stir constantly. When the stock is almost fully absorbed, add the sausage and the small broad beans. When the rice is cooked, add the cheese and the butter. Put the tomato sauce in the plate, add the risotto and decorate with a Parmesan wafer.



Cardoncelli mushrooms and crispy bacon pie on caciocavallo fondue

Serves 4

Ingredients:

150 g sliced bacon
300 g cardoncelli mushrooms
100 g steamed bacon
50 g mascarpone
100 g cream
3 eggs
20 g grated cheese
1 clove of garlic
5 g parsley
Salt and pepper

For the fondue:

200 ml milk
20 g butter
20 g flour
50 g caciocavallo cheese

Method:

Mix all the ingredients. Trim the cardoncelli mushrooms, add oil and garlic, add half of the mixture and use the remaining mixture to decorate the dish. Lay the sliced bacon flat in the aluminium foil container. Add the mixture and cover it with the bacon. Bake at 140 degrees for 15 minutes.

Preparation of the fondue:

Boil the milk, mix the flour with the butter, then add the milk and the caciocavallo cheese. Salt and pepper as needed. Pour the fondue into the plate, then put the pie and decorate the dish with the cardoncelli mushrooms and a slice of crispy bacon.



Pizza del Viale (with seasoned sausage)

Ingredients for the pizza dough:

1 kg 00 flour
2 tbsp extra virgin olive oil
15 g yeast
25 g salt

Topping:

300 g tomato sauce
200 g mozzarella
100 g seasoned sausage
Grilled aubergines
150 g Parmesan flakes

Method:

Prepare the pizza dough mixing the aforementioned ingredients in a bowl. Continue working until the dough is thoroughly combined and

smooth on the outside. Cover the bowl and leave for 15 minutes, then work again the dough and leave it for 1 hour. Divide the dough into balls. Put the balls on a lightly oiled tray. Top the pizza with tomatoes, mozzarella, seasoned sausage and grilled aubergines. Preheat the oven to 300 degrees and bake the pizza. Once cooked, serve sprinkled with Parmesan flakes. Enjoy your pizza!



Progetto grafico --- Progetto_g --- Maurizio Guma --- 348774781







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che salumi! 
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