



# PRINCI SMALLGOODS

*Purely Australian, naturally Italian*

## ~ BRESAOLA ~



*Bresaola was first recorded in the fifteenth century but may have earlier origins. It is linked to the Valtellina Valley of Northern Italy but is recognised both nationally and internationally as an exquisite cured meat, made from an almost 100% fat free portion of beef hind-quarter.*

*Bresaola is the result of a careful and time-consuming seasoning, salting, massaging and curing process, which highly reduces the water content and results in an aromatic, flavoursome and delicate meat. Presentation is in the form of finely sliced portions, which can be applied to many antipasto or appetiser platters.*

### Serving Suggestions:

- 1. Set out a fine layer of Bresaola on a platter, and then sprinkle lightly with extra virgin olive oil, pepper and lemon juice.*
- 2. Place thinly sliced Bresaola on a bed of arugula (rocket), drizzle with olive oil and garnish with shaved Parmesan.*
- 3. Wrap bresaola around quartered figs or rockmelon for a perfect dinner party entrée.*
- 4. Crisp bresaola in a saucepan, then break into pieces and add to a fresh spinach salad. Finish off by adding pine nuts, shaved Parmesan and an olive oil and balsamic vinegar dressing.*

**BUON APPETITO!**

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