



PRINCI SMALLGOODS

Purely Australian, naturally Italian

~ DICED PANCETTA ~



Diced Pancetta is made from Flat Pancetta, which is cut into small pieces.

This product is made using pork belly which is salted then spiced, prior to enduring a lengthy maturing period of approximately 6-8 weeks.

Princi's Diced Pancetta is a mild product, with its 200gm portion packs being perfect for cooking use.

Serving Suggestion:

Diced Pancetta with Sautéed Beans and Garlic

Ingredients:

2 teaspoons olive oil
200gms diced pancetta
2 cloves of garlic thinly sliced
600gms of runner beans cut into -
bite size pieces
1 lemon cut into wedges

Time:

Prep: 10 mins

Total: 25 mins

Serves:

Up to 4 people

Instructions:

1. Prep all the ingredients. Heat the olive oil in a large sauté pan over medium heat. While the oil is simmering, add the pancetta and cook, stirring until it starts to brown for approximately 3-5 minutes. Add garlic and continue to cook, stirring constantly for 1 minute.
2. Add the beans and toss, coating them with the pancetta and garlic. Sprinkle lightly with black pepper. Continue to cook for a further 3-5 minutes, stirring the ingredients until the beans turn bright green.
3. Add a tablespoon of water to the pan and gently scrape the bottom of it to release any browned ingredients. Cook for a further 2-4 minutes until the beans are slightly tender. Serve with lemon wedges.

BUON APPETITO!