

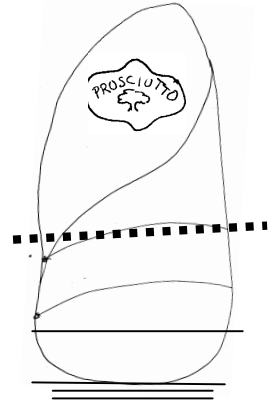


La Quercia Guide to Slicing and Handling Boneless Prosciutto

Slicing Prosciutto

- 1) Remove meat from vacuum package and peel off the label.
- 2) If there is pork skin (Prosciutto Green Label and Americano), be sure to remove it from the area that you want to slice.
- 3) **Method A:** This is a good way to start with your first few pieces to get a sense of the format. Cut the piece in half, parallel to the hand tied butcher cord as shown by the dotted line. Start slicing from the middle and proceed to the ends.
- 4) **Method B:** Begin slicing the piece (with the skin removed) starting at the broad hip end—as shown by the lines on the drawing. You can slice almost all the way to the end of the narrow portion—La Quercia Prosciutto has no stringy shank or other inferior quality meat unfit for slicing.

Thickness: We recommend that slices be 1/16" (1 mm) thick or less.



Hip End

Slicing Pancetta and Bacon

- 1) Remove meat from vacuum package and peel off the label.
- 2) For **Rolled Pancetta:** be sure to remove the casing and netting from the area that you want to slice. For **Flat Pancetta** (skin on), be sure to remove the skin from the area that you want to slice. For **Tamworth Country Cured Bacon**, no further preparation should be necessary.
- 3) Slice across the grain of the meat.

Thickness: We recommend that slices be 1/16" thick or greater.

Slicing Coppa, Lonza, Lomo, Lardo

- 1) Remove meat from vacuum package and peel off the label.
- 2) Be sure to remove the netting from the area that you want to slice.
- 3) Slice across the grain of the meat.

Thickness: We recommend that slices be 1/16" (1 mm) thick or less.

Handling

La Quercia® Artisan Cured Meats are ready to eat and require no cooking. Refrigeration is recommended to retain quality, but is not required. In their original intact vacuum-sealed packages, La Quercia Artisan Cured Meats can be safely stored in cool conditions for six to twelve months. Once opened, wrap tightly in plastic wrap and refrigerate. Air will degrade flavor, so for best results, re-apply vacuum pack. Do not leave open and exposed in a refrigerated case. If mold appears, just wash it off or trim it off with a knife. The cleaned meat is safe for consumption.

About La Quercia of Norwalk, Iowa: We believe that the food we eat can delight us every day. It is our mission to help you make that happen. Seeking out the best possible ingredients, produced responsibly, we craft them by hand into something that expresses our appreciation for the beauty and bounty of Iowa.