



LA QUERCIA PROSCIUTTO AMERICANO SALAD IDEAS

SUMMER MUSHROOM SALAD WITH LA QUERCIA PROSCIUTTO AMERICANO:

Ingredients: 2 small heads butter or bibb lettuce, leaves separated, washed, and dried. 8 ounces (or 3 3-ounce packages) La Quercia Prosciutto Americano, 1 pound mixed mushrooms (chanterelles, black trumpet, shitaki) trimmed and cleaned, 1/2 cup extra virgin olive oil, juice of one lemon, salt and pepper to taste, 1/4 cup shaved or coarsely grated Parmigiano Reggiano.

Method: Heat the olive oil over medium heat and sauté the mushrooms for about 3 minutes. Remove from heat, add the lemon juice, and season to taste with salt and pepper. Place the lettuce leaves on 4 salad plates. Top with slices of prosciutto. Pile the mushrooms on top of the prosciutto and sprinkle with the shards of cheese. Serves 4.

POTATO SALAD WITH FRESH HERBS AND LA QUERCIA PROSCIUTTO AMERICANO:

Ingredients: 1/2 cup finely diced spring onion or shallot soaked for 30 minutes in 1/4 cup sherry vinegar, 3 pounds red potatoes boiled until just tender and cut into 1/2 to 3/4 inch chunks and still warm, 1/3 cup extra virgin olive oil, 3 tablespoons finely chopped fresh savory (or parsley or tarragon), 4 ounces (or 1 3-ounce package) thinly sliced La Quercia Prosciutto Americano cut in strips (1/4 inch wide x 2 inches long), salt and freshly ground pepper to taste.

Method: Reserve 1 tablespoon of the fresh herbs and combine all remaining ingredients except prosciutto and mix well. Check seasoning. Place in a large bowl or platter and scatter prosciutto and remaining herbs over the top. Serves 4.

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