



"fantastic" Laura Giannatempo, *Taunton's Fine Cooking Magazine*
"...buttery..." Oliver Shwaner-Albright, *NY Times "T" Magazine*

After the meat is aged, Speck Americano is lightly smoked with apple wood, adding the evocative aroma and flavor of an open hearth to the deep, sweet cured meat flavors. It's delicious, balanced and full flavored. Made in Iowa by Herb and Kathy Eckhouse, *Bon Appetit Magazine Food Artisans of the Year (2007)*, using humanely raised, non-confinement, antibiotic free pork.

LA QUERCIA SPECK AMERICANO WITH FRESH FRUIT

You can use La Quercia Speck Americano anywhere you use prosciutto. It adds a delicate smokiness when combined with sweet summer fruits. **Melon** is a classic, but do try some of these other pairings.

Figs: Halve ripe figs and arrange on a platter with La Quercia Speck Americano. Or wrap the fig halves gently with the rosy sides of meat.

Pineapple: Good fresh pineapple is available year-round and is especially welcome in the winter months. Wrap a piece of La Quercia Speck Americano around a bite-size piece of pineapple and secure with a toothpick. Arrange on a platter and garnish with some fresh tarragon or thyme leaves. I like to scatter some sliced mint leaves over the fruit and meat.

Plums: Split fresh French or Italian prune plums, remove the pit, and broil until just browned. Remove from heat, sprinkle with turbinado sugar (coarse raw sugar), and wrap with a slice of La Quercia Speck Americano. This recipe also works well with **peaches and pears**.

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