

LA QUERCIA, Llc
400 Hakes Drive
Norwalk, IA 50211



Phone: 515-981-1625
Fax: 515-981-1628
www.laquercia.us

NEW ITEMS

October 28, 2010

Closing out the year, we have some delicious new offerings.

COPPA PICCANTE: Made with the humanely raised antibiotic free meat that we use for our Coppa Americana, This is a slightly piccante version of our Coppa—a little tingle of warmth and spice to add another delicious cured pork eating experience to the realm of La Quercia possibilities. We still want to support the deep bass of the richly marbled meat so we use smoked Pimenton de la Vera, but in its “Picante” version. For something deep and round to support the spiciness, we’ve added cumin. Each piece is spiced when salted and then rubbed with the spice blend when we package it.



Samples got rave reviews even beyond our expectations!

QC1P. Packed 8 pcs per box. Available December 1, 2010

BERKSHIRE LONZA: We make lonza every year for our Acorn Edition, and have always enjoyed it. Working with Eden Farms, we’ve been able to get our hands on some beautiful purebred Berkshire loin pieces—each one is about 8-10 inches long and weighs 1-3 lbs once it’s been dried and aged—a very manageable size. We make it with a spice blend built on the spicing that we use for the Acorn Edition lonza—our fennel and California red pepper blend that we also use for Prosciutto Piccante—adding rosemary for “pork roastiness” and coriander for brightness. The fennel comes through softly, the red pepper adds depth and almost no heat, the rosemary adds a minty tone, and the coriander brightness. The spectacular tenderness of that purebred Berkshire loin is highlighted by the rich butteriness of the fat. Small, easy to slice with or without a slicer, and very tasty! **QZ2R. Available December 15, 2010**



Lardo lovers—we’ve heard your call: “Iowa White” Lardo, Spread: It’s been impossible for us to get a regular supply of backfat that we consider really suitable for making our lardo—“Iowa White.” We decided that if the fat weren’t at least an inch thick, it was not enough like the real, succulent, lardo eating experience for us to make it. But we did look around and see that we have delicious cured fat that we trim off of our prosciutto for slicing. So we ground this and blended it with our Iowa White spicing, and presto, Iowa White Spread was born. It is great on hot bread or toast; we used it to spice and spruce up bean soup; great also for pasta sauces, as a mayonnaise substitute on a sandwich; use it to lard a roasted chicken, or as a substitute for butter for just about anything. Delicious. **QL1A, packed six packs of approximately 1 lb (app 6 lbs total) per box.**

