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LA QUERCIA PROSCIUTTO AMERICANO SANDWICH IDEAS

The Perfect Sandwich: Split fresh challah or brioche rolls, or cut slices from a loaf, and spread with sweet unsalted butter. Put several slices of La Quercia Prosciutto Americano or Speck on the buttered piece and top with the other. This is so simple and so delicious! Everyone loves it. It is wonderful for airplane trips. It's also good made with other kinds of bread.

Savory and Sweet: La Quercia Prosciutto, fresh goat cheese, and fig jam: Split a ciabatta roll and toast if desired. Spread fresh goat cheese (chevre) on one piece and good fig jam on the other. Top with several slices of La Quercia Prosciutto or Speck and close sandwich gently. Variations: Use a drizzle of honey instead of the jam; use La Quercia Speck Americano for a delicate smokiness.

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