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LA QUERCIA PROSCIUTTO AMERICANO WITH FRESH FRUIT

Prosciutto and fruit is a culinary classic, a delectable merging of savory and sweet. **Prosciutto and melon** is the best known. There are many other great pairings for La Quercia Prosciutto Americano (or our Speck):

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

Pineapple: Good fresh pineapple is available year-round and is especially welcome in the winter months. Wrap a piece of La Quercia Prosciutto Americano or Speck 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.

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 Prosciutto Americano or Speck. This recipe also works well with **peaches and pears**.

Please visit us at www.laquercia.us for information and recipe ideas



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