

LA QUERCIA
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David Rosengarten on La Quercia Artisan Cured Meats

David Rosengarten is probably best known as a Food Network star, where he hosted or co-hosted over 2500 shows, and as a food writer for leading food magazines like Bon Appetit, the New York Times, Wine Spectator, Food & Wine, etc. His Rosengarten report—a subscription letter and buying service for aficionado's interested in new foods and trends won a 2003 James Beard Award as the best food and wine newsletter in the country. His "Salumi Club," in various months, featured La Quercia Prosciutto Americano, Prosciutto Piccante, Prosciutto Americano "Crumble," and most recently, Speck Americano. David generously provided these tasting notes and wine pairing suggestions for our website visitors:

Prosciutto Americano "Crumble":



This is my favorite new idea in salumi! La Quercia-- certainly America's finest prosciutto producer--takes prosciutto odds and ends and grinds them into this amazing "crumble" of prosciutto. The flavor is amazing--just like the deep, nutty, cheesy flavor of prosciutto di Parma with lots of age on it. But here's the cool thing: I would never ever find cooking uses, novelty uses, for a slice of prosciutto di Parma--and I can think of a million things to do with this "prosciutto tartare!" I'm always reluctant to cook with slices of prosciutto--but this is the perfect stuff to toss with pasta, butter and cheese. I've been spreading it on crostini, or bruschetta, making a wonderful new-wave prosciutto appetizer. Sometimes I top the toast and ham with mozzarella, which I melt--insanely delicious! As is the crumbled prosciutto omelet, the crumbled prosciutto in salad, etc., etc."

La Quercia's Prosciutto Piccante features the same winning, velvety depth as their Prosciutto Americano—but adds an amazing layer of flavor unlike anything I've ever tasted in prosciutto. The secret is in the external spice rub—which adds a wild flavor that ping-pongs between herbs, spices and something like an ultra-luxe version of pepperoni.

Wine-Pairing Suggestions: A young Vinho Verde.

La Quercia Prosciutto Americano: Lovely, rosy-pink hue with silky bands of fat—a real Italian prosciutto ringer. As suave and velvety, too, as some of the best Prosciutto di Parma. Astonishingly, the flavor is deeper and more intense than the flavor of any Italian prosciutto I know of in America—a little bacon-y, a little cheese-y, a little like country ham.

Wine Pairing Suggestions: A young Pino Bianco from Alto Adige.

