



PRINCI SMALLGOODS

Purely Australian, naturally Italian

~ PROSCIUTTO ~

Prosciutto traditionally hails from Parma in Italy, and is internationally recognised for its distinctive flavour and appearance.

Princi's prosciutto is produced using age old methods passed own though generations, classing it as one of our most exclusive lines.

The key to creating this quality product lies in its age old curing process. This along with its craftsmanship are deemed an art, given the large role they both play the overall success of our prosciuttos production.

The secret to properly consuming this product lies in its paper thin slicing. Preparing prosciutto in this manner allows it to release its delicate flavours its traditionally renowned for.



Serving Suggestion:

Baked Brie Wrapped in Prosciutto

Ingredients:

4 pieces of thinly sliced prosciutto

*1 wheel of brie cheese
(do not remove rind)*

1 sheet of puff pastry

1 beaten egg

Method:

- 1) Preheat oven to 200 degrees Celsius.*
- 2) On a tray layered with non-stick baking paper, lay out the puff pastry.*
- 3) Wrap the wheel of brie in prosciutto, covering it completely.*
- 4) Place the brie covered prosciutto on the pastry and fold over top, cutting off any excess.*
- 5) Glaze the pastry with beaten egg, then place in the oven to cook for approximately 15-20 minutes, until golden brown.*

Serve with crackers and pear slices.

BUON APPETITO!