

# IT'S A WRAP!

Your meals are all set when the menu kicks off with Prosciutto di Parma.

FOR DELICIOUS ITALIAN-INSPIRED APPETIZERS, look to high quality, authentically-crafted Prosciutto di Parma. Originating only from Italy's Emilia-Romagna region, Prosciutto di Parma provides a flavorful addition to a wide range

of dishes, including the sweet and savory tidbits below. Here, we wrap fresh fruits and cheeses in the sweet, buttery-flavored ham, resulting in knockout starters with remarkable flavor. The centuries-old art of dry-curing and aging pork produces an

unparalleled rosy-colored ham with an incredibly tender, silky texture that's in a different league than its competition. When you shop, reach for this 100% natural, preservative-free ham, the ham that Italians reach for...Prosciutto di Parma.

## PROSCIUTTO DI PARMA-BRIE-FIG BITES

The sweet fig jam pairs beautifully with the creamy cheese and rich cured meat.

Makes 24 bites

9 oz. double cream brie, cut into 24-1/4-inch thick, 1-inch wide, 2-inch long rectangles

6 oz. (about 1/2 cup) Damatia fig spread

12 slices (about 4 1/2 oz.) Prosciutto di Parma, sliced in half lengthwise

Position the brie pieces on a work surface. Spread a scant tsp. of the fig spread evenly over the cheese, leaving a slight border around the edges.

Fold each piece of the prosciutto in half lengthwise to create a long strip, then loosely wrap around each cheese slices.



## DATES STUFFED WITH BLUE CHEESE & PROSCIUTTO DI PARMA

Plump, ultra-sweet dates make a perfect package for tangy blue cheese. They're then wrapped in luscious Prosciutto di Parma. Makes 24 pieces

24 medjool dates, pitted

5 oz. Danish blue cheese cut into 24-pieces, 1/4-inch thick, 3/4-inch wide, 1-1/2-inches long

12 slices of Prosciutto di Parma (about 4-1/2 oz.) cut in half lengthwise

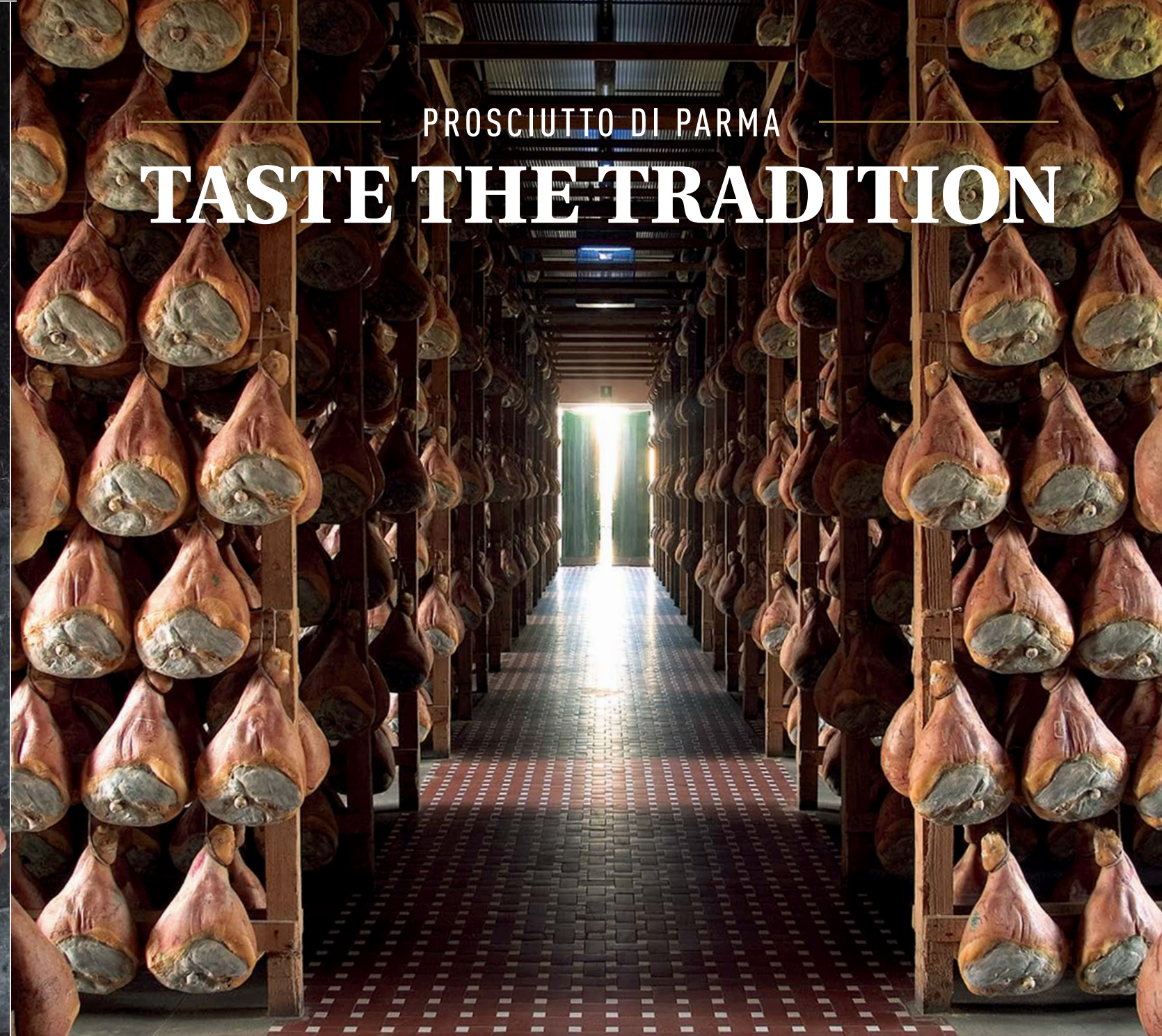
Press a piece of the cheese into each date and gently pinch the date closed to enclose the cheese.

Fold one piece of the Prosciutto di Parma in half lengthwise to create a long strip, then wrap snugly around the center of one of the dates. Repeat with the rest of the Prosciutto and dates.



PROSCIUTTO DI PARMA

# TASTE THE TRADITION



There are 150 producers of Prosciutto di Parma, and each reflects centuries of care and craftsmanship. The product's artisanal curing process requires only specially bred pork, sea salt and the dry, aromatic air surrounding Parma, Italy. Free of nitrates and any other preservatives, Prosciutto di Parma is an obvious choice for quality and authenticity.

A savory and 100% natural addition to any meal. Find delicious recipes at [www.parmacrown.com](http://www.parmacrown.com)

