



Endless taste



Coppa Piacentina PDO
Pancetta Piacentina PDO
Salame Piacentino PDO



Our spices



Cinnamon

Black and
white pepper



Bay leaf
powder



Cloves



Nutmeg



Coppa Piacentina PDO *Pancetta Piacentina PDO* *Salame Piacentino PDO*

The climatic and territorial characteristics of the province of Piacenza make a fundamental “ingredient” to obtain the unique taste for which our local food specialties have been renowned since the first decades of the XVI century, both in Italy and in the most important European courts.



Pancetta Piacentina PDO

When cut, the slice has alternate circular bright red and pinky-white layers.

It has a delicate aroma with hints of spices.

To the palate, it is tender and tends to melt, owing to the presence of fatty parts which also determine its delicate and decidedly sweet taste, not ignoring its salty nature which makes this product so delicious.



Coppa Piacentina PDO

When cut, the slice is compact and homogenous, bright red, and mottled with pinky-white fat.

It has a delicate smell of seasoned meat, with a slight spicy aroma, where pepper predominates.

Its flavour is unique for its marked sweetness, which contrasts with a delicate saltiness which is characteristic of cured products.



Salame Piacentino PDO

Within the lean part, which is bright red, layers of lard are evenly distributed.

They are pinky-white, which is typical of this coarse-grained 'salame'.

It has a delicate aroma of cured meat, accompanied by a slighthint of spices.

It is tender but compact, both sweet and salty, with the delicate aroma of cured products.



Nutritional values for 100 g (Source: CREA, 2017)

	PROTEINS	FATS	SALT (NaCl)	IRON	VITAMIN B6	ENERGY
COPPA PIACENTINA PDO	28,6 g	36,4 g	4,3 g	1,84 mg	0,14 mg	447 kcal
SALAME PIACENTINO PDO	31,9 g	29,8 g	4,0 g	1,18 mg	0,07 mg	389 kcal
PANCETTA PIACENTINA PDO	14,5 g	51,1 g	3,5 g	0,51 mg	0,11 mg	521 kcal

GLUTEN-FREE
LACTOSE-FREE

Rabbit loin coated in Coppa piacentina DOP with artichokes and carrot purée



Ingredients (4 people)

- 600 g rabbit loin
- Coppa Piacentina DOP
- 200 g carrots
- 1 potato
- 4 artichokes
- 1 shallot
- 1 glass white wine
- Salt and pepper

Preparation method:

Pan-fry the rabbit meat in a little oil and butter, then season to taste. After the meat has cooled, wrap each piece in a slice of coppa. Prepare and boil the artichokes in water with a drop of lemon or vinegar in it. Remove the artichokes from the heat before they are completely cooked, cut them into cubes and pan-fry them in a little oil and butter. In another saucepan, boil the potato and carrots. When they are cooked, mash and season and then pan-fry with a little oil and butter, put to one side. Heat the rabbit pieces in a little oil and butter before putting them in the oven to cook for 10 minutes at 160°C. Meanwhile, chop the shallot and soften in a frying pan, then add the white wine. Reduce the sauce then add a knob of butter and strain. Arrange the carrot purée and artichokes on a serving dish then cut the rabbit pieces in half and arrange on top of the vegetables. Finally, pour over the sauce and serve.



Potato sushi with Pancetta piacentina DOP



Ingredients (4 people)

- 300 g finely sliced potatoes
- 450g boiled potatoes
- 1 onion (about 100g)
- 60g egg yolk
- Salt and pepper
- Slices of Pancetta Piacentina DOP

Preparation method:

Wash the boiled potatoes or pass them through a potato ricer and add the onion, which has been fried in olive oil, the egg yolk and season. Spread a sheet of plastic food wrap on the table and cover with the potato slices which have been sliced on a mandolin. Add a layer of the potato mixture and then make another layer with slices of Pancetta and some rosemary. Then roll up and put in the freezer for 15 minutes. Fry the rolls in oil until the potatoes are crisp. Drain on absorbent kitchen paper and then season. Cut the sushi into 3cm pieces with a sharp knife. Garnish with chervil leaves and drizzle with olive oil.

Ettore Ferri



Timball of polenta with grana padano cheese and Pancetta piacentina DOP



Ingredients (4 people)

- 150 g maize flour (polenta)
- 550 ml water
- 1 teaspoon salt
- 50 g Grana Padano cheese
- Butter for greasing the moulds
- Pancetta Piacentina DOP

Preparation method:

Make the polenta by pouring the maize flour into the salted water and mixing for about 40 minutes until cooked. Take from the heat and stir in the grated grana padano cheese. Butter the moulds, fill with polenta and bake for 5 minutes at 180°C. Remove from the oven and take out of the moulds. Arrange the polenta towers in the centre of a serving dish and garnish with slices of Pancetta.

Ettore Ferri



Appetizer of Coppa piacentin DOP



Ingredients (4 people)

- 100 g butter
- 4 anchovies
- 4 slices white bread
- 150 g Coppa Piacentina DOP

Preparation method:

Make the anchovy butter by beating the butter and anchovies together and then spoon the mixture into an icing bag. Press the slices of bread through a pasta maker so they are about 5mm thick, lightly butter and arrange the slices of Coppa on top. Squeeze a strip of anchovy butter onto the bread and then roll up. Put in the freezer for 2 hours. Slice each of the rolls into 2cm pieces. Arrange on a plate and serve with a fork.

Ettore Ferri



Panzerotti of Coppa garnished with wafers of Coppa piacentina DOP

Ingredients (4 people)

For the pancakes:

- 600 ml milk
- 200 g white flour
- 3 eggs
- 30 g extra virgin olive oil
- Salt and pepper

For the filling:

- 300 g ricotta
- 50 g Grana Padano cheese
- 100 g Coppa Piacentina DOP
- Tomato sauce

Preparation method:

Make the pancakes and put to one side. Finely chop the coppa and mix with the ricotta and grated grana padano cheese. Season to taste, then spread evenly over the pancakes. Roll up each pancake and then cut it into 3cm pieces. Arrange the rolls in a greased baking dish so that they are standing up, then cover with a thin layer of fresh tomato sauce and cream. Sprinkle with grated grana padano cheese and bake in the oven at 200°C for about 15 minutes. Serve with Coppa wafers, made by drying out slices of Coppa in the oven.

Ettore Ferri



Bobbio macaroni with salame sauce and julienne strips of Salame piacentino DOP



Ingredients (4 people)

- 1 medium onion
- 1 carrot
- 1 stick celery
- 1 clove garlic
- Chopped rosemary and parsley
- ½ glass white wine
- Extra virgin olive oil
- 200 g minced salami
- 8 slices Salame Piacentino DOP
- 1 glass fresh tomato sauce

Preparation method:

Chop the vegetables and heat them in a frying pan with a drop of olive oil, add the minced salami, fry then add the wine. Bring to the boil and simmer until the liquid has reduced by $\frac{3}{4}$. Add the fresh tomato sauce, season and cook over a low heat for about an hour and a half. When the macaroni has been boiled in salted water, put it into a serving dish and pour over the meat sauce. Add a knob of butter and stir to coat the pasta in the meat sauce. Cut the Salame into thin strips and add to the dish.

Ettore Ferri



Coppa Piacentina PDO and porcini mushrooms



Ingredients (6 people)

- n. 4 small mushroom caps, sliced
- n. 18 slices of Coppa Piacentina PDO
- Extra virgin olive oil
- A mix of finely chopped parsley and garlic
- n. 1 glass of milk
- A knob of butter
- n. 2 tablespoons of flour
- n. 1 stock cube
- Diced mushroom stems, sautéed with olive oil
- Filo dough or shortcrust

Preparation method:

Prepare a béchamel sauce with milk, flour, butter and stock cube; when it's ready, add the sautéed mushroom stems. Line 6 ramekins (4 cm diameter - 1,5/2 cm high) with the filo dough or shortcrust and bake in the oven. Fill them with the mushroom béchamel and arrange on a plate with 3 slices of Coppa Piacentina PDO and the sliced mushroom caps. Top the mushrooms with some black pepper and sprinkle with a little bit of olive oil. Serve as appetizer or main dish.

Pietro Fumi



Omelette with Salame Piacentino PDO



Ingredients (6 people)

- 500 g Salame Piacentino PDO
- n. 8 eggs
- 150 g Grana Padano, grated
- Mix of finely chopped vegetables (onion, carrot, garlic, celery, parsley, basil)
- ½ glass of extra virgin olive oil
- 50 g butter
- 50 g breadcrumbs
- Salt to taste

Preparation method:

Mince the Salame Piacentino PDO.

Lightly fry the chopped vegetables with the butter and half the oil, then add the minced Salame and stir to let it absorb the flavours.

In a bowl, beat the eggs with cheese, breadcrumbs, salt and pepper, add the sautéed Salame and mix. Use the remaining oil to grease a baking tray (approx. 25 x 30 cm), pour the mixture into it and bake in a pre-heated oven at 180°. Serve hot with fresh salad.

Pietro Fumi



Grilled asparagus and green bean bundles wrapped in Pancetta Piacentina PDO



Ingredients (6 people)

- n. 24 asparagus
- n. 24 green beans
- n. 24 slices of Pancetta Piacentina PDO
- ml 500 lt. milk
- 60 g butter
- 50 g Grana Padano, grated
- 30 g breadcrumbs

Preparation method:

Lightly cook the asparagus and the green beans in milk. Take 2 asparagus and 2 green beans a time, roll 2 slices of Pancetta Piacentina PDO around them to make a little bundle, and lay it flat in a baking tray (repeat for the rest of the ingredients). Mix the cheese and the breadcrumbs, and sprinkle over the bundles. Season with salt and flakes of butter. Grill in the oven at 180° for about 10 minutes.

Pietro Fumi



Rice timbales with Coppa Piacentina PDO



Ingredients (6 people)

- n. 12 slices of Coppa Piacentina PDO to line the ramekins
- A mix of chopped carrots, celery, parsley and basil
- n. 1 glass of white wine (Ortrugo from Colli piacentini)
- ½ small onion, finely chopped
- n. 12 slices of Coppa Piacentina PDO, cut in sticks
- 50 g Grana Padano, grated
- n. 3 tablespoons of extra virgin olive oil
- n. 1 knob of butter
- 250 g Carnaroli rice
- n. 1 lt. stock
- Salt to taste

Preparation method:

Brown the onion for a few minutes. Add the rice and toast it with wine. Pour the stock in the pan and cook the rice over medium heat. Season with salt and pepper, add the Coppa Piacentina PDO sticks and stir in butter and grated Grana Padano. Line the ramekins with the remaining slices of Coppa Piacentina PDO, fill with rice, fold the Coppa Piacentina PDO across the top of the ramekins, place on a serving plate upside down and flip over. Wait for 2 minutes, then remove the ramekins and sprinkle with chopped parsley.

Pietro Fumi



Chicory and radicchio salad with sautéed Pancetta Piacentina PDO



Ingredients (6 people)

- 500 g mixed radicchio and chicory
- 200 g Pancetta Piacentina PDO

Preparation method:

Clean the radicchio and chicory, trim stems to 1-2 cm; wash and put in a big bowl.

Fry the Pancetta Piacentina PDO pieces over high heat for 2 - 3 minutes; when ready, mix with radicchio and chicory leaves and serve immediately.

Pietro Fumi



BURTLEINA piacentina

Ingredients for 6 people:

- 300 g white flour
- 1 glass of water
- 500 g lard
- A large pinch of salt

Preparation method:

Melt the lard in a frying pan (30-35mm diameter). Mix the flour, water and salt to make a very thick batter. When the lard is hot (before it reaches smoking point), using a spoon or a small ladle, put small amounts of the mixture into the hot fat so that they form small oval shapes.

Fry until they are a uniform golden colour on both sides. Cut, drain and put on adsorbent kitchen paper. They are best served warm with slices of DPO cured meats: Pancetta, Coppa and Salame.



Burtleina with Coppa Piacentina PDO, figs and salted ricotta cheese

Chissolino (Chissulëin)

- 500 g white flour
- n.1 glass of water
- Lard (or olive oil)
- 40 g yeast
- Salt

Preparation method:

Mix flour, water and salt until you have a dough that is soft but firm enough to roll; roll the dough out until it's thin, cut it in squares or diamonds, and fry in boiling lard. "Chissulën" are the perfect match to Pancetta Piacentina PDO, Coppa Piacentina PDO, Salame Piacentino PDO, and cured meat products in general.




Quick pairings

Piadina from Romagna PGI 
with cured meat products Piacentini PDO


- Piadina from Romagna PGI
- Pancetta Piacentina PDO or Coppa Piacentina PDO
- Salad



Coppa Piacentina PDO and nectarine from Romagna PGI 



Cured meat products Piacentini PDO and melon

- Pancetta Piacentina PDO 
- Coppa Piacentina PDO
- Salame Piacentino PDO
- Melon



Salame Piacentino PDO and figs from Albarola

- n. 18 white and black figs
- n. 24 slices of Salame Piacentino PDO



Traditional sandwiches

Coppa
Piacentina
PDO



Pancetta
Piacentina
PDO



Salame
Piacentino
PDO

Signature sandwiches



Tacos with Pancetta
Piacentina PDO

Coppa Piacentina PDO and sweet-and-sour courgettes

- Soft bread roll
- Coppa Piacentina PDO
- Sweet-and-sour courgettes

Cut thin strips of courgettes and grill over medium heat. Season with extra virgin olive oil, salt, pepper, vinegar, and put aside. Fill the roll with a few strips of courgettes and some of their dressing. Complete with a few thin slices of Coppa Piacentina PDO.

Fabio Zago



Pancetta Piacentina PDO salad and mayonnaise with fennel seeds

- Soft durum wheat roll
- Pancetta Piacentina PDO
- Fresh salad
- Mayonnaise
- Powdered fennel seeds and black pepper

Mix the mayonnaise with the powdered fennel seeds and black pepper. Cut the roll in two, spread both halves with the flavoured mayonnaise, add some salad leaves and complete with the slices of Pancetta Piacentina PDO.

Fabio Zago



Salame Piacentino PDO, green tomato and mustard

- Durum wheat French stick
- Salame Piacentino PDO
- 1 Green tomato
- Country mustard

Cut the tomato in thin slices and place over a table cloth to dry.
Cut the bread in two, spread both halves with country mustard, add the slices of tomato and Salame Piacentino PDO.

Fabio Zago



Club sandwich Piacentino PDO

- Classic sandwich loaf
- Pancetta Piacentina PDO
- Asparagus or hop sprouts
- n. 1 egg
- n. 1 pinch of Grana Padano, grated
- Mixed leaf salad
- Onion compote with balsamic vinegar
- Salt, pepper



Toss the asparagus in olive oil and cook in a frying pan until softened. Mix the eggs with Grana Padano, salt and pepper. Take the asparagus out of the frying pan and add them to the egg mixture. Pour the mixture in a frying pan and make a thin omelette, trying not to overcook it. Take the bread, cut 3 slices of the same thickness (max 0,5 cm) and lightly toast them. Spread the onion compote with balsamic vinegar on the first slice, add some fresh salad leaves, half omelette, some slices of Pancetta Piacentina PDO and top with another slice of bread. Repeat all layers and finish with the final slice of bread.

Daniele Reponi

Salame Piacentino PDO and loquat

- Durum wheat French stick
- 4/5 slices of Salame Piacentino PDO (3/4-mm thick)
- n. 1 loquat, not too ripe
- Confit baby tomatoes
- Mouldy goat cheese

Cut in half the baby tomatoes, lay cut-side up on a baking tray and sprinkle with cane sugar, salt and extra virgin olive oil. Place in the oven at 130° and roast for 1,5 hours. When they are ready, sprinkle with extra virgin olive oil and fresh thyme. Slice the mouldy goat cheese removing some of the crust. Peel the loquat and slice it finely. Cut in half the French stick and toast both halves. Layer the Salame Piacentino PDO, the goat cheese, the loquat and the confit baby tomatoes.

Daniele Reponi



Accademia
Panino
Italiano



Focaccina "Perfect wedding"

- Classic focaccia
- Coppa Piacentina PDO
- Mixed pickled vegetables
- Cacio del Po (semi-hard cheese)

Finely mince the pickled vegetables. Cut the Cacio del Po in thin slices. Cut the focaccia in two, lightly toast both halves and spread with the pickled vegetables. Add the Coppa Piacentina PDO and finish with some slices of Cacio del Po.

Daniele Reponi



Accademia
Panino
Italiano





Rosetta with omelette, salad leaves and Pancetta Piacentina PDO

- Rosetta or bread roll
- Pancetta Piacentina PDO
- 10 g chestnut honey
- n. 1 thin omelette
- Extra virgin olive oil
- Salad leaves
- 10 g robiola (soft cheese)
- Sale

"La Palta" Restaurant - Bilegno (Pc)



Remigino [First-grader]

- Homemade bread
- Salame Piacentino PDO
- Cucumber
- Greek yogurt
- Salad leaves

From the gastronomic competition
"Il Panino Gourmet lo faccio io"



Il Piacente

- n. 2 slices of bread (approx. 100 g)
- Coppa Piacentina PDO (approx. 50 g)
- 10 g red peppers
- 20 g Gorgonzola PDO, sweet
- Extra virgin olive oil
- Salt

Wrap one pepper in aluminium foil and bake in the oven at 200° for 15 minutes; when cool enough to handle, remove skin and seeds, slice into thin strips and dress with oil and salt. Spread the Gorgonzola on a slice of bread, add peppers, Coppa Piacentina PDO and finish with the other slice.

Max Mariola



Km 1300

- Olive oil bread
- Pancetta Piacentina PDO
- Provolone Valpadana PDO (semi-hard cheese)
- White Chianina steer from central Apennines PGI
- Red radish from Treviso PGI
- Red onion from Tropea PGI
- Balsamic vinegar from Modena PGI
- Vegan mayonnaise with saffron from San Gimignano PDO

From the gastronomic competition
"Il mio panino PDO e PGI"



Stritalo Hamb

- Olive oil bread
- Pancetta Piacentina PDO
- White Chianina steer from central Apennines PGI
- Buffalo mozzarella PGI
- Vegan mayonnaise with saffron from San Gimignano PDO

From the gastronomic competition
"Il mio panino PDO e PGI"



Batarò-Batareu is a food specialty from Tidone valley

Ingredients:

- 300 g type 0 flour
- 70 g corn flour
- 200 ml lukewarm water
- 10 g extra virgin olive oil.
- 5 g salt
- 5 g sugar
- 10 g yeast



Preparation method:

Pour lukewarm water in a big bowl.

Add sugar and yeast. Add corn flour and type 0 flour. Mix until you have a dough. Add salt. Work the dough into a firm ball. Put the dough ball on a floured board and divide it in equal-sized pieces. Form each of them into small balls weighing about 130/150g each. Let them rest for at least 1 hour at room temperature. Use a rolling pin to roll out the small balls in an oval shape. Bake in pre-heated oven at 250/280°. Wait for a couple of minutes; if they swell, it means they are ready. Use a knife to cut the batarò in two and fill as you like.

Danilo Gatti

Traditional

- n. 1 Batarò
- 60 g Pancetta Piacentina PDO
- 40 g Gorgonzola or blue cheese

Preparation method:

Roll out and bake the dough. When ready and still warm, cut in two, spread with Gorgonzola and add Pancetta Piacentina PDO.

Did you know? Locals like this version best. The two ingredients make a perfect match and well represent the traditions of Emilia-Romagna and Lombardy.



Storico Vicomarino

- n. 1 batarò
- 65 g Coppa Piacentina PDO
- 30 g Mousse del Ducato (Latteria Pievetta) or cream cheese
- Tomato to taste

Preparation method:

Roll out and bake the dough. When ready and still warm, cut in two, spread with Mousse del Ducato or cream cheese. Add a few thin slices of tomato and Coppa Piacentina PDO.



Sant'Anna

- n. 1 batarò
- 70 g Salame Piacentino PDO
- 30 g red vegetable sauce

Preparation method:

Prepare the red sauce: finely mince celery, carrots and peppers. Cook in a pan with abundant vinegar.

Roll out and bake the dough. When ready and still warm, cut in two, spread with red sauce and add Salame Piacentino PDO.

Danilo Gatti

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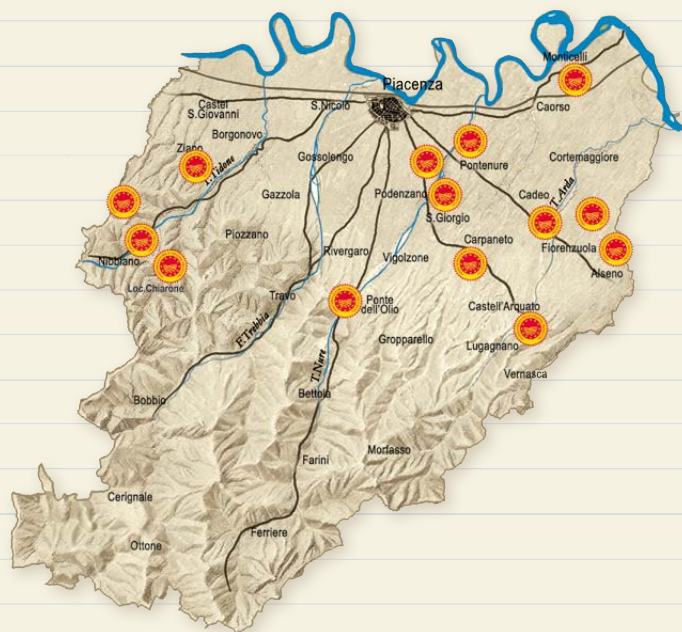
The Consortium

Piacenza food specialties provide evidence that agriculture has always played an important role here. Cured meat products are the flag of Piacenza food traditions and in 1996, Coppa Piacentina, Salame Piacentino and Pancetta Piacentina were awarded protected designation of origin (PDO) by the European Commission - the highest recognition a food product can obtain. Each piece is a food masterpiece, not only for its unique flavours and taste, but also because it's the result of meticulous work done by hand and in compliance with strict standards and regulations.

In a time of globalisation and questionable lifestyles, homologation is a concrete danger, even for the food industry. Countries like Italy, which can boast innumerable food specialties and options, should make their part to fight this trend by defending and promoting their food traditions and the richness of flavours, taste and history that lies in them.



The logo of the Consortium “Salumi DOP Piacentini” combines two symbols: the coat of arms of the family of Cardinal Giulio Alberoni, who was a true ambassador of our food specialties; and a horn plenty of cured meat products Piacentini PDO.



The task of the Consortium “Salumi DOP Piacentini” is: to ensure compliance with the production rules; to prevent any misuse of the designations “Coppa Piacentina PDO, Salame Piacentino PDO, Pancetta Piacentina PDO”; and to promote the cured meats products Piacentini PDO.

The designations “Coppa Piacentina PDO, Salame Piacentino PDO, Pancetta Piacentina PDO” can be used only for cured meat products that comply with the rules and requirements set by the “**PRODUCTION SPECIFICATION**” of Consortium “Salumi DOP Piacentini” registered by the European Union in compliance with EU Regulation (UE) n.1151/2012 and recognised by EC Regulation 1263/96.

The three cured meat products Piacentini PDO bear a special label as a guarantee of origin and compliance with the required production and quality standards.

The production area includes the whole Province of Piacenza, up to 900 meters above sea level.



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Camera di Commercio
Piacenza

