



Arigat-EU, the authentic deli meat from Europe

Get ready to warm up your winter with these recipes made with our deli meat

Mortadella Bologna PGI, Cotechino and Zampone Modena PGI and Salamini Italiani alla Cacciatora DPO are the perfect ingredients to always create something delicious

Delectable by themselves but also so versatile to work well in an orchestra of elaborate dishes, **the Italian deli meat Mortadella Bologna PGI, Salamini Italiani alla Cacciatora PDO, Cotechino and Zampone Modena PGI** are perfect in recipes that will warm everybody up this winter.

The Italian products are promoted by the three-year campaign “*Arigat-EU, the authentic deli meat from Europe*”, that aims to increase their recognition and knowledge in Japan. Introducing these PDO and PGI cold cuts in homestyle creations, is a quick way to understand how exquisite and flavorful they all are, and also how easily they can be integrated into many original dishes. Recipes simple to create but hard to forget, thanks to the unmistakable taste of the prestigious cured meats: **Strudel with Mortadella Bologna PGI, Salamini Italiani alla Cacciatora PDO with pumpkin bisque and crostini bread, Cotechino Modena PGI with rice and peas, crispy Zampone Modena PGI with peach jam, miyagawa and mint.**

Mortadella Bologna PGI is a true heritage of Italian gastronomy with its delicate characteristic flavor and an irresistible aroma. The recipe of **Strudel with Mortadella Bologna PGI**, created by Sergio Rossi, is easy and delicious:

Ingredients (4 servings): Mortadella Bologna PGI (170 gr), Ricotta Cheese (250 gr), 2 Eggs, Salt (to taste), Boscarella Cheese (120 gr), 1 roll of Puff Pastry, 3 slices of Bread, Poppy seeds (optional).

Method: separate the egg yolks and whites. Mix together the ricotta cheese, salt and egg yolks, until creamy. Roll out the puff pastry, and then layer the ingredients as follows: puff pastry, Mortadella Bologna PGI, bread slices, and diced cheese. Brush the ends of the puff pastry with the whites and close the strudel. Then, brush the surface with some more egg whites, and, if you wish, sprinkle it with poppy seeds. Before baking, pierce the strudel with a fork, so that the steam can exit. Cook at 180°C (356° F) for 35/40 minutes.

The **Salamini Italiani alla Cacciatora PDO** originates from the best selection of the noble cuts of pork, to which are added only salt, pepper and a pinch of garlic. In this tasty recipe the Salamini are presented in an original combination **with pumpkin bisque and crostini bread.**

Ingredients (4 servings): vegetable broth (800 g), Salamini Italiani alla Cacciatora PDO (150 gr), salt, black pepper, leeks (130 g), pumpkin (1 kg), extra virgin olive oil (40 g), sage, bread.

Method: heat the oil in a large saucepan, then add the sliced leek and fry it for a few minutes, browning it well. If necessary, add a little vegetable stock. Meanwhile clean the pumpkin and cut it into cubes. Add it to the saucepan and let it cook for a few minutes, then add the hot vegetable broth so that the vegetables are covered, and cooked, stirring often. After 25-30 minutes the pumpkin should be very soft: season with salt and pepper. Whisk thoroughly with a mixer. Spread the cream on the plates, add the Salamini alla Cacciatora PDO in strips, garnish with sage leaves and accompany it with bread.

Considered the father of all deli meat, the **Cotechino Modena PGI** is always a satisfaction guaranteed. This recipe with **rice and peas** is delicately palatable, allowing the PGI product to shine.

Ingredients (4 servings): 1 Cotechino Modena PGI, rice (300 gr), peas (200 g), 1 onion, 1 liter of meat broth, Parmesan.

Method: while cooking the Cotechino Modena PGI, boil the rice. Heat a little oil in a frying pan with a clove of garlic and cook the peas for a few minutes. Prepare the oil by warming it in a pan, with a little grated lemon peel, a pinch of salt and chopped chives. Slice the Cotechino Modena PGI and arrange it on a plate with rice and peas. Season it with the scented oil.



Ending this selection of recipes which are perfect for the cold season to come, the **crispy Zampone Modena PGI with peach jam, miyagawa and mint**: a special combination of sweet and savory, able to enhance the rich and full taste of the Zampone.

Ingredients (6 servings): Zampone Modena PGI (g 400), flour 00 (g 50), breadcrumbs (g 200), 3 eggs, sunflower oil (0.5 l) yellow peaches (300 g), sugar (60 g), 3 pieces of miyagawa, mint.

Method. For the Zampone Modena PGI: boil the Zampone Modena PGI in plenty of water. Cut into 1 cm thick slices. Sprinkle the slice with jam, then flour it, dip it in the previously beaten egg and then in the breadcrumbs. Heat the oil in a pan and fry the Zampone Modena PGI slices. For the jam: wash and peel the peaches. Remove the seed and cut into cubes. Put a little water, sugar and peaches in a saucepan; cook for 15 minutes. Squeeze the miyagawa and strain the juice. Pass the peach mixture and add the miyagawa juice. Chop the mint and add it to the jam. Dish composition: place the crispy Zampone Modena PGI slices in the center of the plate, add the jam and decorate with mint leaves. Chop the mint and add it to the jam.

To discover all about the project Arigat-EU, which is involving 600 restaurants in Japan and also offering a variety of activities, such as annual workshops and the creation of a video recipe book, check the website available in English and Japanese (**www.arigat.eu**). Arigat-EU combines three Consortia for the protection of PDO and PGI products, **Consorzio Mortadella Bologna** (in the role of head institution), **Consorzio Cacciatore Italiano**, **Consorzio Zampone and Cotechino Modena** and is co-financed by the European Union.

Pages dedicated to Arigat-EU are available on the main social networks:

Facebook @arigateu.jp

Instagram @arigateu.jp

Twitter @arigateu.jp

The Consortia invites everyone to join the Social Media campaign using the **#arigatEU** hashtag.

More information:

Blancdenoir Comunicazione

Piazza Matteotti 25

Desenzano del Garda (BS) Italy

Tel. +39 030 7741535

press@blancdenoir.it

The content of this press release represents the views of the author only and is his sole responsibility. The European Commission and the Consumers, Health, Agriculture and Food Executive Agency (CHAFA) do not accept any responsibility for any use that may be made of the information it contains



本物の
ヨーロッパの
デリ肉