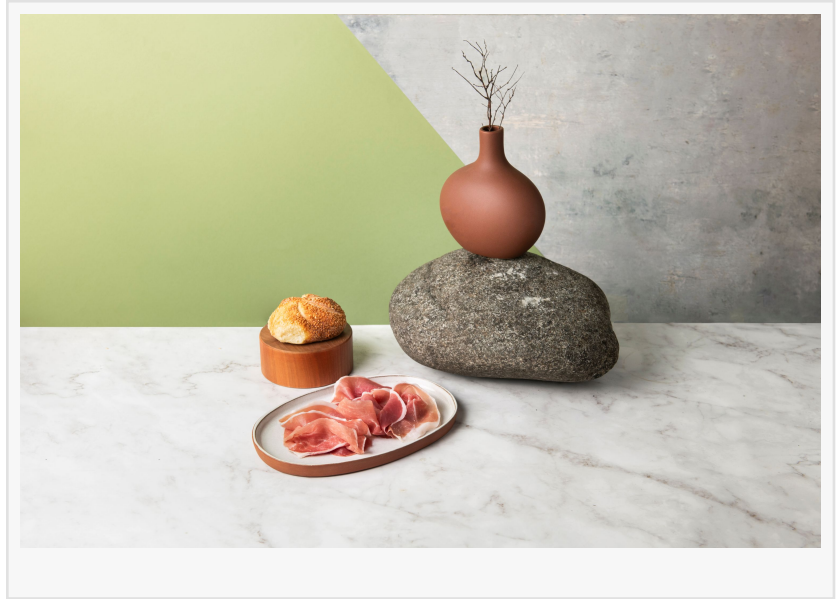


Prosciutto di Carpegna PDO Elevates Global Flavors

CARPEGNA, PESARO - URBINO, ITALY, January 15, 2025 /EINPresswire.com/ -- Who says prosciutto is just for charcuterie boards? This spring, Prosciutto di Carpegna PDO is proving its versatility as a culinary passport, blending its sweet-savory charm into bold dishes inspired by cuisines from across the globe. Whether wrapping Japanese-style hand rolls, topping Middle Eastern flatbreads, or adding a twist to a Latin American dessert, this rare European delicacy makes every bite feel fresh, modern, and unforgettable.



The Prosciutto with a Passport

Crafted in Italy's Montefeltro hills, Prosciutto di Carpegna PDO is no ordinary cured ham. Its 20-month aging process and PDO certification ensure every slice is a masterclass in flavor: delicately nutty, subtly sweet, and melt-in-your-mouth tender. But what makes it stand out today is its ability to enhance more than just European cuisine—it's a star ingredient in the kitchens of the world.

Bites That Break Borders

Give your spring gatherings a menu that's anything but predictable. These dishes bring Prosciutto di Carpegna PDO into exciting, global territory:

1. Japanese-Inspired Prosciutto Hand Rolls

Sushi rice, cucumber, and pickled ginger wrapped in thin slices of prosciutto, finished with ponzu for an umami-packed bite.

2. Prosciutto and Harissa-Laced Hummus Board

Swirls of creamy hummus, a hint of harissa heat, and ribbons of prosciutto, topped with pomegranate seeds and mint for a Mediterranean experience.

3. Thai-Inspired Spring Salad with Prosciutto

Crisp greens, mango, and a chili-lime vinaigrette meet the perfect salty-sweet accent: delicate slices of prosciutto.

4. Middle Eastern-Style Prosciutto Flatbreads

Fluffy flatbreads layered with labneh, caramelized onions, za'atar, and crispy prosciutto for a fusion of bold, savory flavors.

5. Citrus and Prosciutto Tres Leches Cake

A tangy, citrusy twist on tres leches, topped with candied prosciutto bits for a dessert that surprises in all the best ways.

Spring's Freshest Ingredient

Good food isn't just about flavor—it's about the people and the process. Prosciutto di Carpegna PDO brings both, combining heritage with modern creativity. It's the ingredient your spring menu didn't know it needed.

For more inspiration, visit www.consorzioprosciuttodicarpegna.it or find us on Instagram at @consorzio_carpegna.

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