

PROSCIUTTO DI CARPEGNA PDO MEETS AUSTRALIAN MEDIA SCENE AT OTTO BRISBANE

An exclusive dinner on 7 September will showcase the pure taste, hand-slicing tradition and culinary versatility of this European cured ham

CARPEGNA, ITALY, August 28, 2026 /EINPresswire.com/ -- Prosciutto di Carpegna PDO will meet Brisbane's food and media community on 7 September with an exclusive dinner at OTTO Brisbane, organised as part of "The EU Gem Ham: Prosciutto di Carpegna PDO", the campaign co-funded by the European Union to promote the values of European quality schemes in Australia. The event will welcome around 100 guests, including media representatives, food writers, content creators and opinion leaders, for an evening designed to tell the story of Prosciutto di Carpegna PDO through taste, craftsmanship and contemporary cuisine.

Hosted at OTTO Brisbane, the dinner will take place in one of the city's most distinctive Italian dining destinations. Located on the South Bank riverfront, OTTO is known for its modern approach, seasonal and produce-driven menu, and elegant setting overlooking the Brisbane River. This makes it a fitting stage for a product that brings together European origin, artisanal knowledge and a strong sense of place.

The evening will begin with Prosciutto di Carpegna PDO served in its purest form, hand-sliced by



chef Andrea Vignali, Australian Brand Ambassador of the EU Gem Ham campaign. More than a serving technique, hand-slicing is part of the cultural heritage of charcuterie: it allows guests to appreciate the product's soft texture, delicate sweetness and distinctive aromatic notes in a way that fully respects its identity.

The dinner menu will then explore the versatility of Prosciutto di Carpegna PDO in the kitchen, showing how this cured ham can move naturally from a simple tasting moment to more elaborate preparations. Without losing its recognisable character, Prosciutto di Carpegna PDO will be interpreted across different courses, paired with ingredients such as Aceto Balsamico di Modena and Parmigiano Reggiano.

From convivial starters to classics revisited with a contemporary touch, the menu has been designed to show how the sweet yet slightly spicy flavour of Prosciutto di Carpegna PDO can enrich recipes, create balance and bring depth to both traditional and modern dishes.

"Prosciutto di Carpegna PDO is a product that speaks immediately when tasted on its own, but it also reveals great versatility in the kitchen," says Marco Pulici, Vice President of the Consorzio Prosciutto di Carpegna PDO. "The Brisbane dinner is an opportunity to share with Australian media not only its flavour, but also the craftsmanship, origin and European quality certification behind it."

Prosciutto di Carpegna PDO is produced exclusively in the municipality of Carpegna, in the Marche region, according to strict production rules and a slow curing process that enhances its delicate flavour, soft texture and aromatic fragrance. Its PDO certification guarantees origin, authenticity and compliance with a protected traditional production method.

The EU GEM HAM campaign is co-financed by the European Union and aims to increase awareness of premium EU food products that carry the Protected Designation of Origin (PDO) and Protected Geographical Indication (PGI) status—symbols of guaranteed quality, regional heritage, and artisanal craftsmanship.

This and much more information about Prosciutto di Carpegna PDO can be found on the official project website www.gemham.eu and on Instagram @consorzio_carpegna.

Martina Tarantini
Blancdenoir Srl
[email us here](#)

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