



# BORGO PANCETTA ROLLED FILLET

<b>PRODUCER:</b>	<i>Borgo Salumi</i>
<b>ORIGIN:</b>	<i>Brisbane, Queensland</i>
<b>ANIMAL:</b>	<i>Pig</i>
<b>STYLE:</b>	<i>Air dried salumi</i>

## QUICK FACTS

<b>Taste:</b>	<i>Sweet, bold, pork flavor.</i>
<b>Texture:</b>	<i>Soft, pliable</i>
<b>Serve:</b>	<i>A sandwich addition, fresh pizza topper or cooked until crunchy as a bacon alternative</i>

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Pancetta comes from the Italian word “panica” or “belly”. Some pancetta is flat and mostly used for cooking while other pancetta is rolled and used for antipasto. The Borgo family have been using the same recipe for making rolled pancetta in Australia for over 50 years.

They take prime Australian pork belly with the fillet intact, trim away excess fat before rubbing with a salt and spice blend allowing the salt to cure the pork for two weeks. The excess salt is brushed off, the fillet rolled, placed inside a beef bung and netting, and naturally fermented before air drying for up to 3 months. During this time, a flora develops on the exterior developing a rich flavour and pleasing aroma.

The result is a lovely nugget of well-seasoned, rosy-pink flesh with scant fat to appeal to the modern diner. Slice finely and serve as antipasto or pan fry and serve as a crunchy topping to salads and pasta.

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