

BORGO PROSCIUTTO AL PISTACHIO SALAMI

PRODUCER:	<i>Borgo</i>
ORIGIN:	<i>Queensland, Australia</i>
ANIMAL:	<i>Pig</i>
STYLE:	<i>Fermented Salami</i>

Borgo is one of Australia's oldest Italian-style salumi producers. The third-generation family-owned business established in 1966, produces authentic Italian delicacies. Focusing on time-honoured traditions and old artisan methods, Borgo's mantra reflects the Northern Italian tradition of simplicity. The emphasis is on enhancing and amplifying the quality of the pork, not masking the flavour of the raw ingredients with heavy seasoning.

This prosciutto and pistachio salami is unique to Borgo. Coarse-ground pork is combined with chunks of pre-salted prosciutto, pistachio nuts and a mild combination of seasoning and spices.

While we are normally not admirers of breaking with tradition by adding unorthodox ingredients to traditional recipes, this salami is one of our firm favourites. Medium-bodied in flavour with a variation of textures throughout, this salami is visually appealing and delicious for a salumi board.



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