



BORGIO FREE RANGE PROSCIUTTO

PRODUCER:	<i>Borgio Salumi</i>
ORIGIN:	<i>Brisbane, Queensland</i>
ANIMAL:	<i>Gooralie free range pigs</i>
STYLE:	<i>Air dried ham</i>

QUICK FACTS

Taste:	<i>Clean, salty, slightly sweet</i>
Texture:	<i>Soft, delicate</i>
Serve:	<i>On pizza, on a grazing table or with fresh crusty bread</i>
Pair with:	<i>Italian medium bodied reds, Australian Sangiovese</i>

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Borgio 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, Borgio'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.

Borgio Prosciutto is selected from only from the best hind legs of Gooralie free range pigs, which are deboned, salted, and seasoned according to a traditional Italian recipe. The legs are then air-dried and matured for a minimum of 8 months.

Prosciutto should be sliced very thin so that it is slightly transparent. Often served as an antipasto, wrapped around grissini, or accompanied with rock melon. It is equally delicious in a crusty bread roll, tossed through a salad or summer pasta.

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