

QUATTRO STELLE NDUJA

PRODUCER:	<i>Quattro Stelle</i>
ORIGIN:	<i>Australia</i>
ANIMAL:	<i>Pig</i>
STYLE:	<i>Spreadable salami</i>

Nduja is a spicy, spreadable salami originally from the town of Vibo, Valentia in the southeast of Calabria. Nduja is not for the faint hearted. It's hot, and we mean very, very hot. Unlike typical fermented salami, nduja is made to a very soft and spreadable consistency, opening it up to a variety of uses.

As an Italian staple, nduja is usually spread over bread and then gently warmed under a grill. Our much-loved variation on this theme is to take equal parts of fresh ricotta and nduja and gently warm them together in a frying pan with a splash of olive oil. Once warmed and blended together, spread on toast, top with chopped flat leaf parsley, a squeeze of lemon juice and a grind of black pepper for the perfect Sunday evening meal.

Nduja is also often used as a base for meat sauces for pasta or casseroles and pairs well with seafood dishes.



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