

Fiorucci
DAL 1850

**EVERYDAY
INSPIRATIONS**



From the classic cuisine of old-world Italy to innovative methods and products perfect for any operation – Fiorucci has you covered. As one of the longest-standing producers of Italian specialty meats and snacking inspirations for over 170 years, we strive to help you provide extraordinary dining experiences that keep customers coming back hungry for more.

With today's unique challenges looming over restaurants everywhere, *Everyday Inspirations* offers a wide range of solutions tailored specifically toward helping businesses succeed. Whether you aim to use more labor-saving products, reduce food waste in your kitchen, or add more flavor-forward recipes to the menu, Fiorucci can help you take hospitality back into your hands and serve your customers the best.

Are you ready? Let's dig into the following pages to elevate your offerings with high-quality ingredients and implement cost-saving strategies that give your customers an experience like no other and drive your business forward.

Cheers!

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BAKED PEPPERONI & WILD MUSHROOM MANICOTTI



Chef's Tip:

Other sauces can be substituted for the marinara sauce in this recipe; try using Bolognese, creamy tomato sauce or even Alfredo sauce for a rich and hearty dish.

PRE-SLICED PEPPERONI

SKU # 70843
4/2.5 lbs. case
240 slices/pack
About 6 slices/ounce

Yield: 14 (2 manicotti) servings

Manicotti

- Nonstick cooking spray
- 28 manicotti
- ¼ cup olive oil
- 1 pound wild mushrooms such as chanterelle, hen of the woods, oyster and/or shiitake, thinly sliced
- 1 pound **Fiorucci® Pre-Sliced Pepperoni**, chopped
- 6 garlic cloves, minced
- 3 tablespoons chopped fresh basil
- 1 tablespoon chopped fresh oregano
- 2 pounds whole milk ricotta cheese
- 2 large eggs
- 1½ cups grated Pecorino Romano cheese
- 6 cups marinara sauce
- 1½ pounds fresh mozzarella cheese, thinly sliced

For Serving

Fresh basil for garnish (optional)

Manicotti

- Spray 20 x 12-inch hotel pan with cooking spray. Cook manicotti in salted boiling water until al dente; drain, rinse with cold water and cool completely.
- Heat oil in sauté pan over medium-high heat. Add mushrooms; cook 8 minutes or until tender, stirring occasionally. Add pepperoni; cook 2 minutes or until heated through, stirring occasionally. Add garlic, basil and oregano; cook 1 minute or until fragrant, stirring frequently. Remove from heat and cool slightly.
- In large bowl, stir ricotta cheese, eggs, Pecorino Romano cheese and mushroom mixture. Makes about 4 cups.
- Spread 3 cups sauce in bottom of prepared pan. Transfer ricotta mixture to piping bag fitted with round tip; pipe ricotta mixture into manicotti. Place manicotti in prepared pan; top with remaining 3 cups sauce and mozzarella cheese. Bake in 400°F oven for 30 minutes or until internal temperature of manicotti reaches 160°F, cheese is melted and top is golden brown.

For Serving

- Heat 2 manicotti in 450°F oven for 10 minutes; garnish with basil, if desired.

Cured, fermented, air-dried and enriched with smoked paprika, our pre-sliced pepperoni boasts a robust smokiness that adds a savory complexity without overwhelming the senses. Our pre-sliced pepperoni also offers many operational benefits such as time saving slicing and better portion control.



SOPRESSATA, RICOTTA & CAMELIZED FENNEL PIZZA

Chef's Tip:

A variety of cheeses can be included for additional flavor and texture; try using grated Parmesan and/or shaved Pecorino Romano cheeses along with ricotta cheese.

Yield: 2 (12-inch) pizzas (8 [2-slice] servings)

Caramelized Fennel

- 2 tablespoons olive oil
- 1 large head fennel, halved lengthwise and thinly sliced
- 2 tablespoons fresh orange juice
- 2 tablespoons granulated sugar
- ½ teaspoon lemon zest

For Serving

- All-purpose flour for dusting
- 2 fresh pizza dough boules (16 ounces each)
- Cornmeal for dusting
- 1 cup whole milk ricotta cheese
- ½ pound **Fiorucci® Pre-Sliced Sopressata**
- 2 cups loosely packed baby arugula
- 1 tablespoon olive oil
- 1 tablespoon sherry vinegar

Caramelized Fennel

1. Heat oil in a sauté pan over medium heat. Add fennel; cook 12 minutes or until tender, stirring occasionally. Reduce heat to low. Stir in orange juice, sugar and zest; cook 10 minutes or until golden brown, stirring occasionally. Makes about 2 cups.

For Serving

2. On lightly floured work surface, roll or stretch 1 dough boule to 12-inch round; carefully transfer to cornmeal-dusted pizza peel. Leaving ½-inch border, spread dough with cheese; top with sopressata and caramelized fennel. Bake pizza in 450°F oven for 15 minutes or until crust is golden brown.
3. In small bowl, toss arugula, oil and vinegar. Cut pizza into 8 slices; top with arugula mixture.

PRE-SLICED SOPRESSATA

SKU # 70730
4/2.5 lbs. case
240 slices/pack
About 6 slices/ounce

Our sopressata features air-dried pork that boasts delicate, tangy flavors from peppercorns. Its balanced blend of authentic Italian spices lends itself to creative cooking applications such as pizza, pasta, sandwiches or tacos for an extra kick of flavor.



CALABRIAN MUSSELS WITH SPAGHETTI & HOT SOPRESSATA



Yield: 6 (1 1/3 cups spaghetti, 1/2 pound mussels) servings

Spaghetti

1 package (16 ounces) spaghetti

For Serving

3/4 cup olive oil

1 1/2 cups Italian-style panko breadcrumbs

6 ounces **Fiorucci® Pre-Sliced Hot Sopressata**, chopped

6 Calabrian chili peppers, finely chopped

6 garlic cloves, finely chopped

1 1/2 cups dry white wine

3 pounds mussels, scrubbed and rinsed, beards removed

3 tablespoons chopped fresh basil and/or Italian parsley

Spaghetti

1. Cook spaghetti in salted boiling water until al dente; drain, rinse with cold water and cool completely. Refrigerate in an airtight container up to 5 days. Makes about 8 cups.

For Serving

2. Heat 1 tablespoon oil in a sauté pan over medium heat. Add 1/4 cup breadcrumbs; cook 2 minutes or until golden brown, stirring frequently.
3. Heat 1 tablespoon oil in a separate sauté pan over medium-high heat. Add 1 ounce hot sopressata, 1 pepper and 1 garlic clove; cook 3 minutes or until garlic is fragrant, stirring frequently. Add 1/4 cup wine; heat to a simmer. Add 1/2 pound mussels; cover and cook 2 minutes. Stir in 1 1/3 cups spaghetti; cover and cook 2 minutes or until mussels open and spaghetti is heated through. Serve spaghetti sprinkled with toasted breadcrumbs and 1/2 tablespoon basil and/or parsley.

Chef's Tips:

- Refrigerate fresh mussels in a bowl covered with a clean, damp towel for up to 3 days, draining any liquid that collects in the bowl daily.
- When scrubbing and rinsing mussels, if any are slightly opened, tap them on the edge of the sink; if they do not close, or have broken shells or large cracks, discard them.
- To elevate this dish, use freshly made pasta and finish with a drizzle of truffle oil.

PRE-SLICED HOT SOPRESSATA

SKU # 70320
4/2.5 lbs. case
240 slices/pack
About 6 slices/ounce

Offer the perfect balance between sweet and zesty with our hot sopressata. It's ideal for any occasion — from adding a kick to pizzas to enhancing salad dressings. This deliciously spicy product features cured meat that's accented with bright spices like paprika and bold, intense flavors.



CHARCUTERIE SALAMI & HOT HONEY BAGUETTE



Yield: 8 (½-baguette) servings

Hot Honey

- ½ cup honey
- ½ teaspoon crushed red pepper flakes
- ¼ teaspoon cayenne pepper

For Serving

- 4 demi baguettes, halved crosswise
- ½ cup unsalted butter, softened
- 1 cup mascarpone cheese
- 1 pound **Fiorucci® Pre-Sliced Charcuterie Salami**
- 1 small red onion, halved and thinly sliced
- 4 cups loosely packed baby arugula

Hot Honey

1. In small bowl, whisk honey, crushed red pepper and cayenne. Store at room temperature in an airtight container up to 1 week. Makes about ½ cup.

For Serving

2. Cut 1 baguette horizontally in half; spread cut sides with 1 tablespoon butter. Place baguette, cut side down, on hot griddle; cook 5 minutes or until golden brown.
3. Spread cut sides of baguette with 2 tablespoons cheese; top bottom half of baguette with 2 ounces charcuterie salami, ⅛ of the red onion and ½ cup arugula. Drizzle arugula with 1 tablespoon hot honey; finish with top half of baguette, cheese side down, and cut crosswise in half.

Chef's Tip:

Spread baguette with a compound butter before toasting on the griddle for added flavor; try combinations such as garlic-herb butter or smoked paprika-brown sugar butter.

PRE-SLICED CHARCUTERIE SALAMI

SKU # 70731
4/2.5 lbs. case
240 slices/pack
About 6 slices/ounce

Add more convenience to your kitchen prep with our pre-sliced charcuterie salami, a unique combination of aged, coarsely ground salami that uses the same specialty cuts of premium pork as our classic prosciutto.

The pre-sliced format allows chefs to prepare appetizers, charcuterie and grazing boards without all the fuss. Plus, because it's thinly cut and dry-cured, it heats quickly.



MORTADELLA MEATBALLS WITH PISTACHIO PESTO



Chef's Tips:

- Try swapping the pistachios in the pesto for other nuts, such as walnuts, almonds or pecans.
- For a brighter green pesto, blanch the arugula and basil in boiling water, then transfer to an ice bath and pat dry before adding to the food processor.

Yield: 12 appetizer portions

Pistachio Pesto

- 2 cups packed baby arugula
- 1 cup packed basil leaves
- ½ cup grated Parmesan cheese
- ½ cup roasted and lightly salted pistachios
- 2 tablespoons fresh lemon juice
- ½ teaspoon kosher salt
- ½ teaspoon fresh ground black pepper
- ½ cup olive oil

Mortadella Meatballs

- 2 large eggs
- 1 pound **Fiorucci® Bulk Sandwich Mortadella**, finely diced
- 1 pound ground pork
- 1 cup grated Parmesan cheese
- 1 cup panko breadcrumbs
- 2 teaspoons toasted fennel seeds
- 1 teaspoon kosher salt
- 1 teaspoon fresh ground black pepper

For Serving

- ¾ cup olive oil
- Chopped pistachios and/or thinly sliced basil leaves for garnish (optional)

Pistachio Pesto

1. In food processor, purée arugula, basil, cheese, pistachios, lemon juice, salt and pepper on high until small pieces remain, scraping down bowl occasionally; with processor running, drizzle in oil. Refrigerate in an airtight container up to 6 days. Makes about 1½ cups.

Mortadella Meatballs

2. In large bowl, lightly whisk eggs; gently mix in mortadella, pork, cheese, breadcrumbs, fennel seeds, salt and pepper. Form mortadella mixture into 1½-inch meatballs; refrigerate in an airtight container up to 3 days. Makes about 36 meatballs.

For Serving

3. Heat 1 tablespoon oil in a sauté pan over medium heat. Add 3 meatballs; cook 8 minutes or until internal temperature reaches 160°F, turning occasionally. Serve meatballs drizzled with pesto garnished with pistachios and/or basil, if desired.

BULK SANDWICH MORTADELLA

SKU # 50456
2/5 lbs. case (average)

A classic Italian Bologna that's savory and satisfying, our mortadella is made with select cuts of lean pork containing no artificial flavors, colors or ingredients. With its rich, buttery flavor, this delectable mortadella makes a delicious addition to an array of snacks, sandwiches, wraps and other culinary creations.



FIG & MORTADELLA STROMBOLI



Chef's Tip:

Try using other Fiorucci® products in this recipe in place of mortadella, such as Fiorucci® Pre-Sliced Prosciutto, Fiorucci® Pre-Sliced Hot Sopressata and/or Fiorucci® Pre-Sliced Charcuterie Salami.

Yield: 16 (3-slice) servings

For Serving

- All-purpose flour for dusting
- 8 fresh pizza dough boules (8 ounces each)
- 2 cups fig jam
- 2 pounds fresh mozzarella, thinly sliced
- 1 pound **Fiorucci® Pre-Sliced Mortadella**
- 2 large eggs, whisked
- 2 tablespoons poppy seeds

For Serving

- On lightly floured work surface, roll or stretch 1 dough boule to 14 x 8-inch rectangle. Leaving ½-inch border, spread dough with ¼ cup fig jam; top with ¼ pound mozzarella and 2 ounces mortadella. Brush edges of dough with some egg; starting from long end, roll up. Place stromboli on parchment paper-lined sheet tray, seam side down; pinch edges of dough to seal. Brush stromboli with some egg; sprinkle with ¾ teaspoon poppy seeds.
- Bake stromboli in 450°F oven for 15 minutes or until golden brown; let stand 5 minutes. Cut stromboli diagonally into 6 slices; keep warm for service.

PRE-SLICED MORTADELLA

SKU # 70734
12/1 lb. case
32 slices/pack
2 slices/ounce

Made of finely ground, fully cooked pork, our pre-sliced mortadella is thoroughly blended, seasoned and flavored with visible pieces of fat selected for their velvety smooth texture and taste. This product has been pre-sliced for added convenience and easy portioning with 32 slices per package, so that you can serve a timeless Italian classic with ease.



HOT CAPICOLLO & BROCCOLINI WHITE PIZZA

Chef's Tip:

Try adding Italian sausage, fresh herbs, green onions, pine nuts and/or roasted red pepper to this pizza for additional flavor and texture.

Yield: 2 (12-inch) pizzas (8 [2-slice] servings)

Broccoli

- ¼ cup olive oil
- 1 pound broccoli, cut into 2-inch pieces
- 4 garlic cloves, minced
- ½ teaspoon lemon zest

Chile Crisp Sauce

- 3 tablespoons chile crisp
- 1 tablespoon less-sodium soy sauce

For Serving

- All-purpose flour for dusting
- 2 fresh pizza dough boules (16 ounces each)
- Cornmeal for dusting
- 1 cup whole milk ricotta cheese
- ½ pound **Fiorucci® Pre-Sliced Hot Capicola**
- ½ cup shaved Parmesan cheese

Broccoli

1. Heat oil in a sauté pan over medium heat. Add broccoli; cook 5 minutes or until tender, stirring occasionally. Add garlic and zest; cook 2 minutes or until fragrant, stirring frequently. Refrigerate in an airtight container up to 5 days. Makes about 3 cups.

Chile Crisp Sauce

2. In small bowl, whisk chile crisp and soy sauce. Refrigerate in an airtight container up to 5 days; bring to room temperature before serving. Makes about ½ cup.

For Serving

3. On lightly floured work surface, roll or stretch 1 dough boule to 12-inch round; carefully transfer to cornmeal-dusted pizza peel. Leaving ½-inch border, spread dough with ricotta cheese; top with hot capicola and broccoli. Bake pizza in 450°F oven for 20 minutes or until crust is golden brown.
4. Cut pizza into 8 slices; drizzle with chile crisp sauce and sprinkle with Parmesan cheese.

PRE-SLICED HOT CAPICOLLO

SKU # 70738
12/1 lb. case
32 slices/pack
2 slices/ounce

Boasting a delicate blend of zesty spices, hot capicola will kick up the spice factor on any application. Its exquisite mouthfeel gives it the tantalizing qualities consumers crave. This pre-sliced delicacy is also fully cooked and ready to eat, with 32 slices per package, allowing you to maximize profits without compromising on flavor.



CHARCUTERIE FLIGHT WITH BEVERAGE PAIRINGS



Yield: 1 flight

Abruzzese Pairing

- 2 slices **Fiorucci® All-Natural Abruzzese**
- 1 slice Pecorino Romano cheese (about ½ ounce)
- 1 teaspoon hot honey
- 2 ounces Prosecco or Cava, chilled (optional)

Genoa Salami Pairing

- 2 slices **Fiorucci® All-Natural Genoa Salami**
- 1 slice provolone cheese (about ½ ounce)
- 1 pickled cherry pepper
- 2 ounces Pinot Grigio or Chenin Blanc, chilled (optional)

Hard Salami Pairing

- 2 slices **Fiorucci® All-Natural Hard Salami**
- 2 slices cocktail-size caraway rye bread, toasted
- 2 teaspoons beer mustard
- 2 ounces IPA or double IPA beer, chilled (optional)

Pepperoni Pairing

- 2 slices **Fiorucci® All-Natural Pepperoni**
- 1 tablespoon fresh mozzarella pearls, drained
- 1 tablespoon marinated olives
- 2 ounces Lambrusco or light red wine, slightly chilled (optional)

Sopressata Pairing

- 2 slices **Fiorucci® All-Natural Sopressata**
- 2 slices ripe pear
- 1 slice Gorgonzola cheese (about ½ ounce)
- 2 ounces pear hard cider, chilled (optional)

For Serving

On long, rectangular plate, group ingredients for each food pairing. Serve with suggested drink pairings, if desired.

Chef's Tips:

- Add seasonal ingredients or homemade condiments to keep this charcuterie flight adaptive and worthy of ordering many times.
- The drink pairings are just suggestions – go with any beverages that pair well with the charcuterie.
- Remember when pairing to use one of two methods – congruent or complementary. Congruent pairings echo and accentuate the flavors of the dish, while complementary pairings enhance the food by providing contrast or balance.

SALUMI GRAZING BOARD



Chef's Tips:

- Serve board paired with seasonal or regional wine, craft beer and/or hard cider.
- To maintain variety in the cheese selections, pick one soft cheese, one semisoft cheese and one hard, aged cheese.

Yield: 1 board

Apricot-Rosemary Mustard

- 1 cup apricot preserves
- 1 cup whole-grain mustard
- 2 teaspoons chopped fresh rosemary

Pickled Red Grapes

- 1 cinnamon stick
- 1 cup red wine vinegar
- ½ cup granulated sugar
- 1 teaspoon black peppercorns
- 1 teaspoon coriander seeds
- 1 teaspoon mustard seeds
- 1 pound red grapes, stems removed

For Serving

- ½ cup mixed marinated olives
- ¼ cup hot honey
- ¼ cup Marcona almonds
- 12 ounces mixed Fiorucci® All-Natural Charcuterie Slices (Abruzzese, Genoa Salami, Hard Salami, Pepperoni and/or Sopressata)
- 4 ounces artisan cow's milk cheese (such as Brie or aged Cheddar)
- 4 ounces artisan goat's milk cheese (such as chèvre or drunken goat cheese)
- 4 ounces artisan sheep's milk cheese (such as Roquefort or Manchego)
- 24 flatbread crackers
- 1 head radicchio, leaves separated

Apricot-Rosemary Mustard

1. Whisk all ingredients in a bowl; refrigerate in an airtight container up to 6 days. Makes about 2 cups.

Pickled Red Grapes

2. Heat cinnamon stick, vinegar, sugar, peppercorns, coriander seeds, mustard seeds and 1½ cups water to a boil in a saucepan over high heat; add grapes. Remove from heat and cool completely; refrigerate in an airtight container at least 4 hours and up to 6 days. Makes about 5 cups.

For Serving

3. Place olives, hot honey, almonds and ¼ cup apricot-rosemary mustard in 4 small bowls; place bowls on large serving board. Arrange meats, cheeses, crackers, radicchio and pickled grapes around bowls on board.



Uncured Abruzzese

SKU # 80730

6/1 lb. case

About 130 slices/pack

About 8 slices/ounce



Uncured Genoa Salami

SKU # 80731

6/1 lb. case

About 130 slices/pack

About 8 slices/ounce



Uncured Hard Salami

SKU # 80732

6/1 lb. case

About 130 slices/pack

About 8 slices/ounce



Uncured Pepperoni

SKU # 80733

6/1 lb. case

About 130 slices/pack

About 8 slices/ounce



Uncured Sopressata

SKU # 80734

6/1 lb. case

About 130 slices/pack

About 8 slices/ounce

CHARCUTERIE LINE

Meet all your charcuterie needs with our versatile charcuterie line. Containing a selection of top-quality, all-natural, antibiotic-free, dry-cured meats, our charcuterie line provides a profitable way to showcase diverse ingredients, bold flavors and seasonal customization that will take your appetizer menu up a notch.

CRISPY SALAMI & BLEU CHEESE ROMAINE WEDGE



Yield: 8 wedges

Crispy Genoa Salami

- 2 tablespoons olive oil
- ½ pound **Fiorucci® Diced Genoa Salami**
- 1 teaspoon chopped fresh rosemary

For Serving

- 4 heads romaine lettuce hearts, trimmed and halved lengthwise
- 2 cups bleu cheese dressing
- 1 small red onion, halved and thinly sliced
- 2 cups halved cherry tomatoes
- 1 cup crumbled bleu cheese
- ¼ cup fresh parsley leaves

Crispy Genoa Salami

1. Heat oil in a sauté pan over medium-high heat. Add Genoa salami; cook 5 minutes or until crisp, stirring occasionally. Stir in rosemary; transfer to paper towel-lined rimmed baking pan. Makes about 2 cups.

For Serving

2. Place 1 romaine wedge on serving plate and drizzle with ¼ cup dressing; sprinkle with ⅛ of the onion, ¼ cup tomatoes, 2 tablespoons cheese, ½ tablespoon parsley and ¼ cup crispy Genoa salami.

Chef's Tip:

Wedge toppings are interchangeable for seasonal ingredients; try roasted butternut squash or apples in fall, roasted carrots or parsnips in winter, artichokes or asparagus in spring and heirloom tomatoes or grilled corn in summer.

DICED GENOA SALAMI

SKU # 70966
6/2 lbs. case
About 16 (2-ounce)
servings/pack

Free of gluten, lactose, MSG and trans-fat but full of tangy, aromatic flavors, our diced Genoa salami is a chef and customer favorite. Great for soups, salads, pizza and pasta, its pre-diced format is convenient for operators, reducing back-of-house prep time and controlling portion sizes for less food waste.



GIANT PEPPERONI PIZZA WONTONS



Chef's Tips:

- Wontons can be stuffed with other typical pizza toppings or sandwich fillings for an easy, rotatable and cost-effective appetizer offering.
- Sprinkle dried oregano over the marinara sauce before serving.

Yield: 8 shareable appetizer portions

Pepperoni Filling

- 16 ounces **Fiorucci® Diced Pepperoni**
- 4 cups shredded mozzarella cheese
- 1 cup chopped green bell pepper
- 1 cup pizza sauce
- 1 cup sliced black olives
- 2 teaspoons dried oregano

For Serving

- 24 egg roll wrappers
- 3 cups marinara sauce

Pepperoni Filling

1. Toss all ingredients in a large bowl; refrigerate in an airtight container up to 6 days. Makes about 8 cups.

For Serving

2. Place 3 wrappers on work surface, with 1 corner facing you; place about 1/3 cup pepperoni filling in center of each wrapper. Lightly brush edges with water; starting from bottom corner, fold wrappers over filling to form triangles, pressing edges to seal. Fold 2 bottom corners of triangles together, pressing edges together to seal. Deep fry wontons at 375°F for 5 minutes or until golden brown and crisp, turning once. Serve immediately with 1/4 cup plus 2 tablespoons marinara sauce.

DICED PEPPERONI

SKU # 90966
6/2 lbs. case
About 16 (2-ounce)
servings/pack

Great-tasting pepperoni starts with premium pork like our diced pepperoni that's blended with traditional seasonings, then dry-aged for an authentic Italian flavor. Add our diced pepperoni to pizzas, pastas, salads, soups, calzones and appetizers to simplify prep and create a spicy and flavorful experience for your customers.



CARAMELIZED ONION & PROSCIUTTO PIZZA



Chef's Tip:

Serve this pizza with a glass of Pinot Grigio or Prosecco.

Yield: 2 (12-inch) pizzas (8 [2-slice] servings)

Caramelized Onions

- ¼ cup olive oil
- 2 medium yellow onions, halved and thinly sliced
- ¼ cup granulated sugar
- 2 teaspoons chopped fresh sage

For Serving

- All-purpose flour for dusting
- 2 fresh pizza dough boules (16 ounces each)
- Cornmeal for dusting
- 2 tablespoons olive oil
- ½ pound **Fiorucci® Pre-Sliced Prosciutto**
- 8 figs, quartered
- 1 cup crumbled goat cheese

Caramelized Onions

1. Heat oil in a sauté pan over medium heat. Add onions; cook 15 minutes, stirring occasionally. Reduce heat to medium-low. Add sugar and sage; cook 15 minutes or until golden brown and onion is very tender, stirring occasionally. Makes about 1 cup.

For Serving

2. On lightly floured work surface, roll or stretch 1 dough boule to 12-inch round; carefully transfer to cornmeal-dusted pizza peel. Brush dough with 1 tablespoon oil; leaving ½-inch border, top dough with ½ cup caramelized onions, ¼ pound prosciutto, 4 figs and ½ cup cheese. Bake pizza in 450°F oven for 15 minutes or until crust is golden brown. Cut pizza into 8 slices.

PRE-SLICED PROSCIUTTO

SKU # 70916
12/1 lb. case
32 slices/pack
2 slices/ounce

There's a reason curing prosciutto is considered an art form in Italy. Dry-cured and aged for 8 to 12 months, our prosciutto has a soft, buttery goodness that melts in your mouth. It offers high-quality pork, optimal flavor and a versatile, convenient solution for your menu.



PEPPERONI & FARRO PROTEIN BOWL



Yield: 8 servings

For Serving

- 8 cups cooked farro
- 4 cups julienned Tuscan kale
- 2 cups cooked cannellini beans
- ½ cup Caesar dressing plus additional for serving
- 8 ounces **Fiorucci® Pre-Sliced 100% Natural Pepperoni**
- 2 cups quartered Campari tomatoes
- 1 cup pitted Italian olives
- ½ cup chopped fresh Italian herbs such as parsley, basil, oregano or marjoram

For Serving

Heat 1 cup farro and 2 tablespoons water in a sauté pan over medium heat 3 minutes or until heated through, stirring frequently. Toss ½ cup kale, ¼ cup beans and 1 tablespoon dressing in a bowl. Transfer farro to serving bowl; top with kale mixture, 1 ounce pepperoni, ¼ cup tomatoes, 2 tablespoons olives, 1 tablespoon herbs and additional dressing.

Chef's Tips:

- Offer a grilled or broiled protein with the bowl, such as grilled garlic shrimp or broiled chicken tenders.
- For a dairy-free version, use a vegan vinaigrette instead of Caesar dressing.

PRE-SLICED 100% NATURAL PEPPERONI

SKU # 75843
4/2.5 lbs. case
240 slices/pack
About 6 slices/ounce

Let diners enjoy the classic flavor of spicy, tangy, dry-cured pepperoni without any antibiotics, growth hormones, preservatives, nitrates or nitrites with our pre-sliced 100% natural pepperoni. It provides the perfect solution for busy foodservice operators looking for an easy, labor-saving and nutritious way to elevate any offering.



PANCETTA, PARMESAN & KALE DIP WITH BREADSTICKS

Chef's Tips:

- This dip can also be served cold alongside an antipasti platter or charcuterie board.
- Get creative and use the dip as a stuffing for chicken breasts, eggplant, manicotti, pasta shells, or as a layer in a white lasagna.

Yield: 8 shareable appetizer portions

Pancetta, Parmesan & Kale Dip

- 16 ounces **Fiorucci® Diced Pancetta**
- 12 garlic cloves, minced
- 6 cups packed baby kale
- ½ cup minced white onion
- 2 pounds cream cheese, softened
- 2 cups grated Parmesan cheese
- 2 cups whole milk
- 2 teaspoons crushed red pepper flakes
- 2 teaspoons fresh ground black pepper

Breadsticks

- 4 fresh pizza dough boules (16 ounces each)
- ¼ cup olive oil
- 2 tablespoons coarse kosher salt

For Serving

- ½ cup grated Parmesan cheese

Pancetta, Parmesan & Kale Dip

1. Cook pancetta in a sauté pan over medium heat 5 minutes or until crisp, stirring occasionally. Add garlic, kale and onion; cook 4 minutes or until kale is wilted, stirring occasionally. Stir in cream cheese, Parmesan cheese, milk, crushed red pepper and black pepper. Divide pancetta mixture into 8 (8-ounce) microwave- and oven-safe ramekins; cool completely, cover with plastic wrap and refrigerate up to 6 days. Makes about 8 cups.

Breadsticks

2. Divide each dough boule into 8 (2-ounce) pieces; roll each piece into a 6 x 1-inch stick. Place sticks 2 inches apart on 3 parchment paper-lined sheet trays; brush with oil and sprinkle with salt. Bake breadsticks in 400°F oven for 15 minutes or until lightly browned. Makes 32 breadsticks.

For Serving

3. Heat 1 ramekin of dip in microwave oven on high 1 minute; stir and top with 1 tablespoon Parmesan cheese. Bake dip and breadsticks in 400°F oven for 10 minutes or until dip is bubbling and breadsticks are heated through.

DICED PANCETTA

SKU # 20123
5/2 lbs. case
About 16 (2-ounce)
servings/pack

Customers will love the intensity of our diced pancetta made from premium-quality pork that's cured and smoked for an unforgettable taste. Its consistent size makes it easy to portion, control costs and utilize across applications. Sauté it to develop a crisp coating that makes for a delicate, smoky bite.





FiorucciFoods.com



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