

Bresaola's List



Bresaola della Valtellina PGI

IDENTIKIT

MEAT ORIGIN *Brazil*

BREED *Brahma, Guzerat and
Nellore (Zebu)*

CUT *Topside*

APPEARANCE *Pink with rare
streaks of fat*

AROMAS *It recalls of hay and raw
meat*

INTENSITY *Medium: fresh and
elegant*

RIGAMONTI
Qualità dal 1913



with Valtellina's typical Casera cheese and dark bread

Bresaola della Valtellina PGI

The idea of this sandwich is to enhance to the maximum the typicality of Bresaola della Valtellina alongside products that tell the territory in which it is produced. We chose a black bread with rye, a classic Cheese of Valtellina such as Bitto that with bresaola forms an excellent valtellinese wedding and raspberries, an unusual but surprise combination.

The green celery gives a fresh and fragrant note that if desired you can enhance it further by seasoning it first with evo oil and salt.

Ingredients

- Loaf of black bread with soft wheat and rye 100 g
- Bresaola della Valtellina PGI 70 g
- Medium-aged Bitto dop 20 g
- Two or three raspberries
- A finely chopped green celery stalk





Carpaccio di Bresaola

IDENTIKIT

MEAT ORIGIN *Brazil*

BREED *Brahma, Guzerat and
Nellore (Zebu)*

CUT *Topside*

APPEARANCE *Bright red, few
streaks of fat*

AROMAS *Hematic and spicy notes*

INTENSITY *Medium: refined and
elegant*

RIGAMONTI
Qualità dal 1913



with slices of pineapple to exalt its freshness

Carpaccio di Bresaola

This sandwich plays with colors and the combination is the result of a subtle balance between the sweetness of the caramel, the bitter note of the cocoa beans and the savoriness of the red pepper sauce. The Rigamonti carpaccio lends itself to this particular combination because it is rich in interesting nuances: the sweet note of the meat is perfectly balanced by its sapidity and a very intense aroma. The use of salt (to add in the sauce or even on the bun itself) and a good extra virgin olive oil is very important in this sandwich.

Ingredients

- 2 slices of soft wheat turmeric bread
- carpaccio of bresaola 50g
- red pepper sauce 10g
- chopped caramelized almonds and cocoa beans 10g





Bresaola di Tacchino

IDENTIKIT

MEAT ORIGIN *Brazil*

BREED *Selected turkey breeds*

CUT *Breast*

APPEARANCE *Warm shade of salmon pink, with a distinct sea-through shininess*

AROMAS *Rich and smokey with delicate herbal notes*

INTENSITY *High: Bold and persistent*

RIGAMONTI
Qualità dal 1913



healthy and exquisit paired with nuts and dried fruits

Bresaola di Tacchino (*Turkey Bresaola*)

The "turkey" you don't expect. With an intense and fragrant turkey bresaola we were able to choose an equally rich combination of taste. The smoked scamorza, slightly heated to maximize the aromas and give the cheese that characteristic "stringy" consistency, the mustard to give depth to the palate and the escarole to give a bitter note to balance the sweetness of the turkey meat.

Ingredients

- round bread with a mix soft wheat and durum wheat flour 80g
- turkey bresaola 60g
- smoked scamorza 20g
- mustard 10g
- seared escarole 20g





Punta d'anca Angus Bresaola

IDENTIKIT

MEAT ORIGIN *Australia, North America, Europe (Ireland and United Kingdom)*

BREED *Aberdeen Angus*

CUT *Punta d'anca*

APPEARANCE *Lively red, intense marbling*

AROMAS *Hints of grilled meat*

INTENSITY *High: Strong and captivating*

RIGAMONTI
Qualità dal 1913



easy and superb with just a few slices of creamy avocado

Bresaola Angus

For the Angus bresaola we created an avocado cream by pounding it "by hand". In the cream we added a pinch of salt, extra virgin olive oil and a few drops of lemon juice (better a Sicilian verdello that has a good aroma and acidity). For the goat cheese we have chosen an intense but fairly soft product from Trentino Alto Adige. The triptych bresaola - avocado cream - goat cheese is a condensation of intensity of flavors. The sandwich is completed by some raspberries to mark the acidity and to give a fragrant note.

Ingredients

- loaf of durum wheat bread of 80 g
- bresaola Angus 60 g
- mountain goat cheese 20 g
- 1/2 ripe avocado
- extra virgin olive oil
- salt
- untreated lemon
- some raspberries

RIGAMONTI
Qualità dal 1913

