

From the great culinary tradition that began centuries before ours.

old world delicacies™



Boar's  Head



WE'RE DELIGHTED to bring you a select group of culinary classics – meats and cheeses that have enhanced the world's palate for centuries. Some are national treasures, proud symbols of a European nation's food heritage. Some we discovered right here in America, the delightful result of artisan producers working in time-honored Old World traditions. You'll find our Old World Delicacies only in the most special food and gourmet stores. Those shops that pride themselves on bringing their customers exceptional food experiences. Those who are more concerned with the highest quality than with the greatest volume. This brochure was created to tell you more about these unique products and how to enjoy them.



Antipasto Platter

Servings: 4

Although this appetizer platter is meant to be served before the pasta as the Italian name implies, double the amount for an easy, elegant meal with an olive dipping oil, breadsticks or crusty bread, a green salad, and hold the pasta!

8 or more Italian black olives
2 caper berries or substitute with green olives
2 to 4 marinated artichoke hearts
1/2 cup sliced roasted red peppers
1/2 lb. each sweet and hot Sopressata, cut into rounds
1/4 lb. each Capocollo and Prosciutto
1/4 lb. each sliced Asiago Pressato, Asiago Vecchio, and Fontina cheeses

1/4 lb. each bite-size chunks Grana Padano and Parmesan cheeses
Fresh sprig of basil or mint for garnish

In the center of a serving platter, wedge the roasted peppers between the artichoke hearts and scatter with olives and capers. Cut the cheeses according to the platter here, and fan and mound with the meats, alternating for color and texture. Clockwise from the top: Parmesan, Sopressata, Fontina, Grana Padano, Prosciutto, Asiago Vecchio, Capocollo, and Asiago Pressato. Garnish with a sprig of basil.



Flatbread Pizza with Picante Provolone & Pepperoni

Serves 2 as a meal, 6 as an appetizer

- 2 commercial soft flatbreads
(approximately 8 x 6)
- 2 Tbs. olive oil
- 1/2 lb. shaved Picante Provolone cheese
- 1/4 lb. thinly sliced pepperoni
- 1/2 red bell pepper, stemmed, seeded
and cut into thin strips
- 6 oz. sliced, pitted Kalamata olives

1. Drizzle 1 tablespoon of olive oil on each flatbread.
2. Sprinkle half of the cheese on each flatbread.
3. Sprinkle half of the pepperoni on each flatbread.
4. Sprinkle half of the red bell pepper on each flatbread.
5. Sprinkle half of the sliced Kalamata olives on each flatbread.
6. Place the flatbreads in the oven on a stone or sheet pan and bake until the surface is bubbling and the bottom crust is turning a dark golden color and appears crispy. After 15 minutes or less, remove from oven.
7. Optional: drizzle with olive oil.





Now, for the first time, some of the world's premier cheeses have been made to be thinly sliced. Prepare to be delighted.



above: Eggs Serrano with
SERRANO HAM and
SHREDDED ASIAGO
VECCHIO

left: Grilled ITALIAN
ROASTED HAM
and GOUDA sandwich
with SOPRESSATA and
PROVOLONE

recipes: www.boarshead.com



left: Seasonal Fruit and SLICING CHEESE platter.
below: Baked Macaroni and GOUDA CHEESE with spinach.
recipes: www.boarshead.com

These are among the world's culinary treasures, meats and cheese that are the centerpiece of some of Europe's most revered recipes.



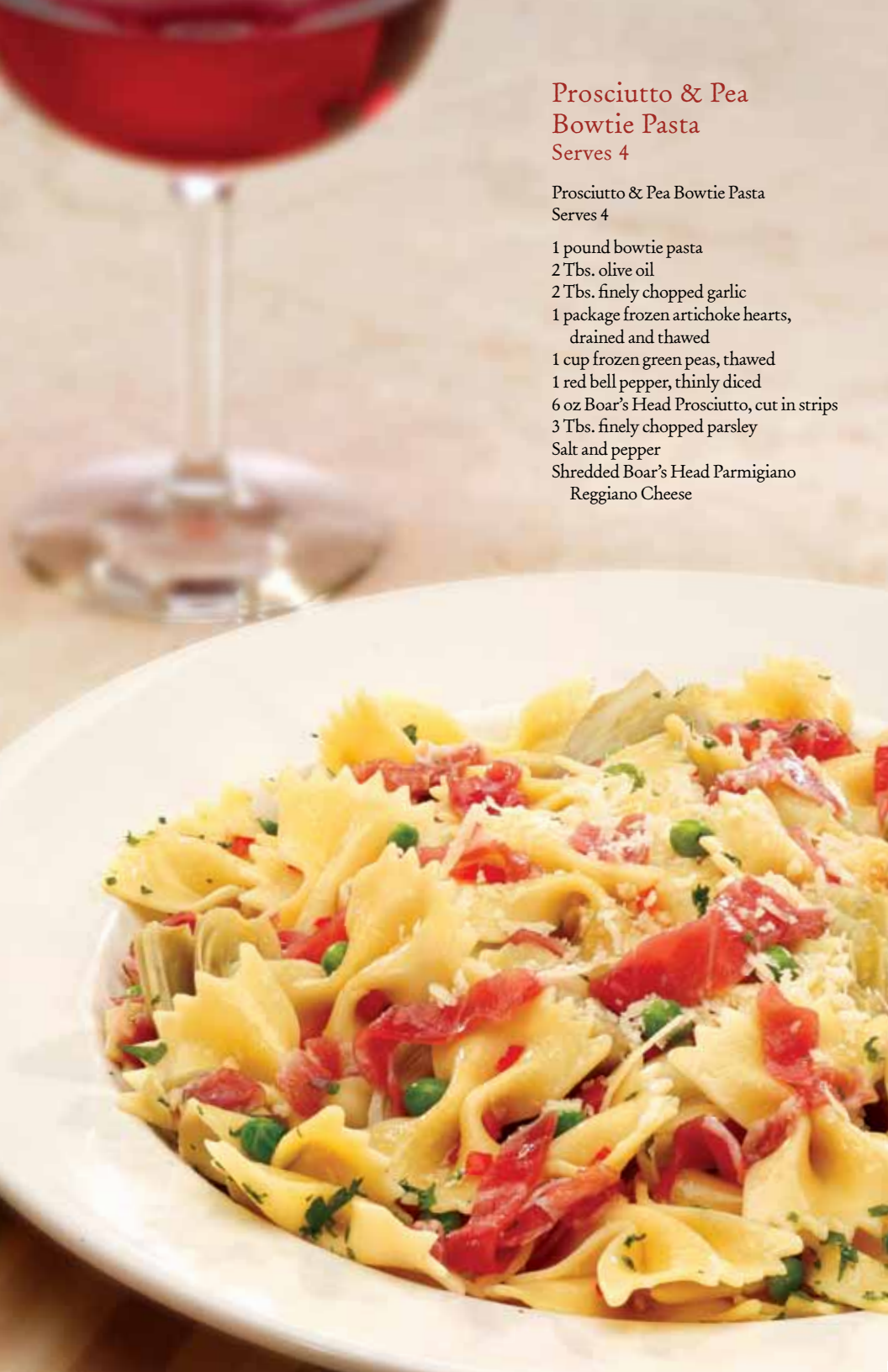
Slicing Goat Cheese and apples over mixed wild greens

Serves 4

1-1/2 Tbs. white wine vinegar
1/2 Tbs. honey
3 medium apples, peeled and cut in
small wedges (1 x 1/4")
10 fresh basil leaves
10 baby spinach leaves
1/4 cup chopped scallions
2 cups spring mix, mesclun or wild greens
Salt and pepper to taste
1/4 cup toasted slivered almonds
1 Tbs. fruity extra virgin olive oil
7 ounces shaved Boar's Head
Slicing Goat Cheese

1. In a medium bowl, combine the white wine vinegar and the honey. Toss in the apples.
2. Chop the basil and the baby spinach into narrow strips, toss in with the apples.
3. Chop the scallions finely and add to the apple mixture.
4. Add the salad greens, salt & pepper, toasted almonds and olive oil.
5. Toss to combine. Check for taste, adding remaining vinegar and additional honey if desired.
6. Add the slicing goat cheese and toss briefly to combine.





Prosciutto & Pea
Bowtie Pasta
Serves 4

Prosciutto & Pea Bowtie Pasta
Serves 4

1 pound bowtie pasta
2 Tbs. olive oil
2 Tbs. finely chopped garlic
1 package frozen artichoke hearts,
drained and thawed
1 cup frozen green peas, thawed
1 red bell pepper, thinly diced
6 oz Boar's Head Prosciutto, cut in strips
3 Tbs. finely chopped parsley
Salt and pepper
Shredded Boar's Head Parmigiano
Reggiano Cheese

1. Cook bowties according to package directions.
2. While the pasta cooks, heat the oil in a medium skillet and sauté the garlic with the artichokes and red pepper just until the garlic turns golden brown; add the peas and cook another minute.
3. Drain the pasta and place in a serving bowl. Add the artichoke/peas mixture, prosciutto, and parsley. Toss gently. Season with salt and pepper if desired.
4. Sprinkle with the cheese and serve.



Our Legendary Charcuterie

The meats listed below are more than simply of extraordinary quality—they are shining symbols of European culinary cultures and traditions.

SERRANO HAM



- Imported from Spain
- Aged a minimum of 14 months
- Firm, dry texture

The Gold Standard for ham in Spain. This is the centerpiece of any tapas. With Manchego, makes an exceptional sandwich. *Goes well with Cabernet Sauvignon or Dry Sherry.*

PROSCIUTTO DI PARMA



- Imported from Italy
- Aged for over 400 days
- Produced naturally from pork and salt

Prosciutto di Parma is one of Italy's most honored delicacies, and represents old world craftsmanship at its best. Its production is closely regulated. Its reputation fiercely guarded. Our Prosciutto di Parma has a mild, sweet, salty flavor and distinctive color. Served thinly sliced with melon or figs, or tomato and Mozzarella, it is elegant as an appetizer or as part of an antipasto.

ITALIAN ROASTED HAM



- Slow cooked then oven roasted
- Use on antipasto platters, canapés or in cold sandwiches and paninis

This typical Italian ham is slowly roasted and accented with delicate spices. Thinly sliced and paired with Provolone, it makes a wonderful sandwich. It also works well combined with other meats in Italian main courses like Brasciola. In Northern Italy, they love it in macaroni and cheese.

DICED PANCETTA



- 100% pork
- This dry cured pork belly is Italy's version of bacon cut into a small dice. Simply sauté or microwave Pancetta

pieces and sprinkle on salad, add to an omelet, or use in the classic amatriciana or carbonara sauces for pasta.

Unique Cheese for Slicing

Historically, cheeses made to slice onto sandwiches have been available in narrow variety: most notably American, Cheddar, and Swiss, with a few minor additions. For those with a more adventurous palate, there's been little offered. Now, for the first time, some of the world's premier cheeses have been made to be thinly sliced. Prepare to be delighted.

NATURAL GOAT CHEESE



- Made with 100% goat's milk
- Semi-soft texture
- Mildly tangy flavor
- Aged a minimum of 30 days

Most goat cheeses are too crumbly, or too creamy to slice. This delightful chevre (the French name) is born to slice, and therefore perfect for sandwiches or melted atop casseroles. If you love goat cheese, you'll find dozens of uses for this. *Goes with white wines such as Arneis or Reisling.*

NATURAL AGED GOUDA CHEESE



- Imported from the Netherlands
- Semi-soft cows's milk cheese
- Mild and mellow flavor
- Aged for 4 months
- Perfect with poultry, ham and roast beef
- Melts well

Anything you can do with the red waxed Gouda, you can do more easily with this. Mild and mellow, this import from Holland is made for slicing on sandwiches. It's a great alternative to cheddar or American.

NATURAL MANCHEGO CHEESE



- Imported from Spain
- Made with 100% sheep's milk
- Mild nutty flavor
- Aged 50 days

One of the great cheeses in the world, now made for slicing. The star of Spain is perfect in tapas, paired with Serrano or Prosciutto in sandwiches, grated in omelets, shaved in salads. A brilliant new taste experience. *Goes well with white wines such as Albarino.*

NATURAL FRENCH GRUYÈRE



- Imported from France
- Made with raw cow's milk
- Full flavor, slightly sweet and nutty
- Aged for 4 months

This exceptional Gruyère from the Comté region of France is the product of a centuries old cheese-making tradition. Its big, nutty flavor is perfect on a cheese tray, in sandwiches, or melted atop onion soup. Fondue is coming back, and this makes it classic.

PROVOLONE ~ In Its Original Form

In Italy, provolone comes every which way. We offer a variety of shapes of the classic sharp version (picante) to bring not just taste, but visual delight to any antipasto. Our Manteche Provolone is something you may never have seen before. We also offer the Provolone that's perfect for slicing on sandwiches — 1/16 of a Gigante Provolone.



Our Sausage Collection

Sausages are central to every European table. They are the heart of the antipasto, the soul of tapas. We've chosen the best of the best.

CACCIATORINO SALAME



- Small dry cured salame
- 100% fresh pork and spices
- Use for antipasto

In Italy, these small sausages were originally made for hunters to put in their sacks. They're perfect for picnics and little delights on an antipasto platter. Or carry them around like the hunters did, as a snack. *Perfect with big Italian wines like Chianti and Barolo.*

DRY SAUSAGE ~ HOT OR SWEET



- Available in both hot or sweet flavors
- 100% fresh pork and spices
- Excellent on antipasto platters, or with cheese

You've had Italian sausage many times, but not like these. They're dry cured 35 days for a deep complex flavor. Slice thinly for sandwiches with Provolone or Asiago, or in an antipasto. Or as a snack. *Goes with red wines such as Barolo.*

PEPPERONI ~ NATURAL CASING



- Dry cured pepperoni made from pork and beef
- Highly seasoned with pepper and spices
- Natural casing
- Use for a snack with cheese, on antipasto platters, cooking and as pizza topping

A step up from what you've come to know as pepperoni, these pork and beef sausages are placed in natural casings. Like all aged meat, they have a deeper, more satisfying flavor.

CAPOCOLLO ~ HOT OR SWEET



- Dry cured meat made from pork shoulder
- Available in both hot or sweet flavors
- Versatile product uses in sandwiches, pasta dishes and sauces, soups and stuffed meat dishes

The authentic Coppa. Dry cured pork shoulder spiced in the traditional way, in a natural casing so it matures until the moment you eat it. This is a staple of any Italian antipasto and makes a superb Italian sandwich. *Goes well with red wines such as Sangiovese.*

SOPRESSATA CHUBS ~ HOT OR SWEET



- Available in both hot or sweet flavors
- Dry cured salame made from 100% pork
- Coarsely ground for a rustic appearance
- Use on antipasto platters or as a snack with cheese and crusty bread and olives

Like our Cacciatorino Sausage, these little chubs are both delicious and handy. Perfect as a snack, in an antipasto, on a sandwich. They're chopped and dried in the authentic Old World manner. *Goes well with red wines such as Chianti.*

SOPRESSATA GRANDE ~HOT OR SWEET



- Available in both hot or sweet flavors
- This southern Italian specialty is simply a larger version of the classic. Thinly sliced, it is perfect in sandwiches, on pizza, a perfect snack with Provolone or Asiago, and a must in any antipasto. *Perfect with any Big Italian Red like Chianti.*

CHORIZO ESPAÑOL



- Dry cured sausage from Spain
- 100% pork
- Use on tapas platters, in omelets, paella or with cheese

Chances are you're used to chorizo the size of thin pepperoni. Our imported dry cured Cantimpalo-style Chorizo is much larger, perfect for sandwiches and tapas. Try it with Manchego for a classic taste of Spain. *Goes well with bold Spanish red wines like Rioja.*

Discover the world of Specialty Cheeses

Our Specialty Cheeses are a collection of the legendary cheeses from around the world. They're produced by devoted artisans, practicing time-honored Old World traditions passed down from generation to generation. These cheeses have become national treasures, proud symbols of their country's culinary heritage.

AGED GOUDA



- Cow's milk cheese
- Aged 28 months for a perfectly balanced flavor
- Rich butterscotch flavor

Our Aged Gouda is hand-selected from northern Holland. It has a deep golden interior with a rich butterscotch flavor and a clean finish. Served with pears and apples, this cheese makes an excellent addition to any meal. *Pairs well with stout beer, dessert coffee, or a hearty red wine such as Cabernet.*

EDAM



- Imported from Holland
- Very mild taste that is slightly salty and nutty
- Aged for at least 17 weeks

This great tasting Edam is sourced from a single dairy in the Friesland Region of Holland. It is made with part skim milk which gives the cheese a sharper flavor than its Gouda cousin. Excellent with fruits, or served as a table cheese. *Pairs well with fruity wines or German Hefeweizen beers.*

RED WAX GOUDA



- Imported from Holland
- Mild, sweet, and nutty flavor
- Perfect for lunch or entertaining

Our Red Wax Gouda is produced in the prestigious Friesland Region of Holland. Aged for just a few months, it has a delightful mildly sweet, nutty flavor. The texture is smooth and creamy. Enjoy as a table cheese with peaches, grapes and pears. *Serve with Pinot Noir or Pale Ale.*

GOAT CHEESE (CHÈVRE)



- Made from goat's milk
- Aged less than 30 days
- Traditional log format

Our Goat Cheese is a true Chèvre made in the Deaux-Sèvres region of France. It offers a creamy body with bright, tangy flavors and grassy notes. Serve in salads, in wrap sandwiches or as a spread. *Pairs nicely with crisp Sauvignon Blancs, German Hefeweizen Beer, or Champagne.*

FRENCH BRIE



- Made from Cow's milk
- 60% double crème
- Perfect match with Champagne

Produced in the Lorraine region of France, this French Brie has a soft, creamy body and a pleasant fresh buttery flavor followed by earthy mushroom undertones. Great served with berries, apples or baked in puff pastry with raspberries. *Pairs well with hearty reds such as Bordeaux or Burgundies, rich, buttery Chardonnays or sparkling white wines.*

CAMEMBERT



- Cow's milk cheese
- A soft, creamy French cheese
- Easy to spread
- Best served at room temperature

Our Camembert combines light garlicky truffle flavors with subtle undertones of nuts and wood. A great table cheese you can enjoy with raspberries, apples, pears, and nuts. *Serve with fruity reds such as Beaujolais and California Central Coast Pinot Noirs. Crisp Rieslings and Pale Ales are also good matches.*

FRENCH GRUYÈRE



- Uses raw (unpasteurized) cow's milk
- Produced in the Comté region of France
- Aged 4 months

This hard yellow cheese from the Comté Region of France offers a sweet and slightly nutty flavor. It's distinctive, but not overpowering taste makes our Gruyère one of the finest cheeses for baking. It is a good melting cheese, particularly suited for fondues, and traditionally used in French onion soup. *Pairs well with full-bodied Chardonnays and Burgundies.*



left: from left to right,
AGED GOUDA, EDAM,
and RED WAX GOUDA

below: from left to right,
CAMEMBERT, FRENCH
GRUYÈRE, CHÈVRE,
and FRENCH BRIE

A gourmet delight for any occasion, our Specialty Cheeses provide a modest yet noble taste.



ASIAGO PRESSATO



- One of Italy's most popular cow's milk cheeses
- Straddles the boundary between semisoft and semifirm
- Aged 30 to 40 days

Produced north of Venice in the foothills of the Dolomite Mountains in Italy, our Asiago Pressato is briefly aged for a fresh delicate taste and a light straw yellow interior. A mild and simple alternative to mature Asiago. Perfect for snacking; it makes a great addition to any cheese course. Also melts well in casseroles or Panini sandwiches. *Pairs well with well-balanced red wines such as Cabernet Franc and Chianti or white wines like Sauvignon Blanc or Pinot Grigio.*

ASIAGO VECCHIO



- Cow's milk cheese
- Aged at least 12 months
- Product of Italy
- Excellent table cheese

An aged, firm cheese, our Asiago Vecchio is a slightly fruity cheese that becomes sharper and more piquant with age. Produced in late autumn with semi-skimmed milk, specifically chosen from the splendid high mountain pastures north of Venice in the "pre-alps of Italy." Excellent served with figs, grapes and rustic breads. Also suitable for poultry dishes such as stuffed chicken breasts with Portobello mushrooms. *Pairs well with Merlot or Riesling.*

FONTINA VAL D'AOSTA



- Raw (unpasteurized) cow's milk cheese
- Aged over 60 days
- Soft, supple texture

Our Fontina Val D'Aosta is a semi-soft Italian cheese with full flavors of fruits, honey, grass, balsam, and herbs. It is produced in the town of Aosta in the Piedmont region of Italy (which means "foot of the mountains") in northwestern Italy between Switzerland and France. Excellent for use in fondues, cheese creams, and au-gratin dishes. Famously used in the Italian classic dish "Fonduta." *Pairs well with Pinot Noir or Riesling.*

PARMIGIANO REGGIANO



- Rough cut gives artisan look and feel
- Aged 24 Months
- Sharp, not salty flavor

Hands down, a wedge of Parmigiano Reggiano cheese is one of the world's great eating cheeses. True Parmigiano can only be produced in one of five provinces of northern Italy. Our Parmigiano Reggiano is imported from the Parma Region in Italy and offers an extremely sharp flavor. Reveal its full flavor by breaking out chunks rather than slicing it. Shave thick furls over salads, and serve it for dessert with ripe fruit. Grate this cheese just before serving to experience all its natural moisture and goodness. *Pairs well with Chianti Classico or Pinot Grigio*

GRANA PADANO



- Rough cut gives artisan look and feel
- Aged 16 months
- Mild flavored, extra-hard cheese for grating

Imported from a single source in the Parma Region of Italy, our Grana Padano has a strong sharp and medium salt flavor and appeals to those who find the flavor of Parmigiano Reggiano too complex. Great as part of an antipasto platter with Boar's Head Prosciutto di Parma. Use liberally in soups, salads, pasta, pizza, and hors d'oeuvres. *Pairs nicely with Riesling or Nebbiolo Wines.*

CANADIAN CHEDDAR



- Imported from Canada
- Aged 3 years for exceptional sharp flavor
- Serve chunked or in shards

The best Canadian Cheddar is made from unpasteurized milk and selected for its aging properties. Our Canadian Cheddar is aged over 3 years for superior flavor. Enjoy as a table cheese. Exceptional with crisp sliced apples or crackers for a crowd pleaser. *Pair with Pilsner Beer or a hearty Red Zinfandel.*



Manchego Cheese, the king of Spanish cheeses, is often eaten on Spanish crackers or with salmon or lamb. Enjoy some today.

DANISH BLUE CHEESE



- Raw cow's milk blue cheese with a firm, but creamy texture
- A striking interior laced with blue
- Produced in Denmark

A semi-soft creamy cheese with the classic "Penicillium Roqueforti" added to create the famous blue marbling throughout the cheese. Sharp, spicy and full-flavored, it finishes clean and does not linger on the palate. Can be crumbled on salads, melted on grilled meats and vegetables or served as part of a cheese course with fresh fruit. *Goes nicely with Cabernet Sauvignon or Sauvignon Blanc.*

MANCHEGO



- Pasteurized Sheep's milk cheese
- Aged over 12 months
- Semi-firm with a rich golden color

Produced in the La Mancha region of Spain, this Manchego offers a sweet and mild flavor with a slightly nutty taste. It has a buff colored rind with a crosshatch pattern, the interior has a rich golden color with small holes to help accent flavor. A great addition to a tapas platter or on an open-faced sandwich. *Excellent with Zinfandel or Albariño wines.*

Front Cover
top: CAMEMBERT,
PROSCIUTTO DI PARMA
bottom: FRENCH GRUYÈRE
and Fruit Bread
Back Cover
bottom: PICANTE PROVOLONE
and Zucchini Crostini
recipes: www.boarshead.com

