

— The —
BRESAOLA
and **CARPACCIO**
LIST



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The pursuit of excellence is the inescapable value on which we have never compromised, the driving force behind every stage of our bresaola production, starting with the selection of the raw material. All over the world, with great effort and equal satisfaction, we have identified certified suppliers who meet our standards, who raise different breeds of cattle in various parts of the globe, always with the greatest respect for animal welfare. From the uniqueness of each of these breeds we have created an ever-evolving range of bresaola, each with its own identity, and together capable of meeting the most varied consumer needs. In addition to these, in the wake of new consumer trends and an ever-increasing demand for product innovation and diversification, a new range of carpaccio is now being introduced: a product with a unique history, fresh and refined, versatile and easy to prepare, also with different nuances of taste, depending on the breed and origin of the animals.

Writing the future of bresaola

For us, being a market leader today means staying true to our values and to the Valtellina tradition of bresaola, while building its future at the same time. We also hope to help shape this future with this new edition of the Bresaola List, which now includes a new section dedicated to carpaccio. A tool with which to discover the versatility of these cured meats, exploring the characteristics and the best uses of our products in the kitchen, for which we relied on the valuable contribution of two experts, Marco Bolasco, gastronomic journalist, and Angela Simonelli, architect and food designer.

But for us the Bresaola and Carpaccio List is much more than that. The aim of this project is not to hide the origin of the raw materials used in our best bresaola or carpaccio but, on the contrary, to present it fully and transparently, because we are convinced that it is a source of pride. We want consumers to learn to recognize the unmistakable flavor of a bresaola made from 100% Italian beef, and then compare it with that of a bresaola made from Australian Black Angus or a lean and tasty South American zebu. Or even with a Fassona from Piedmont or Angus carpaccio. It matters little which one they prefer: everyone has its own taste, and taste knows no boundaries. What matters is to always be able to make informed and conscious choices.

Claudio Palladi CEO of Rigamonti

One bresaola, many kinds of bresaola

Texts and sensory analysis by Marco Bolasco
Food and wine journalist

Recipes and photographs of dishes by Angela Simonelli
Architect and food designer

An aerial photograph of a village in a mountainous region. In the foreground, a stone castle ruin with a prominent tower stands on a hillside. Below the ruins, a modern, two-story house with a light-colored roof and red window shutters is visible. The village extends up the hillside, with numerous houses and a church. The background features steep, green mountains under a clear sky.

Rigamonti from its origins to the present day

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1913, Sondrio. Francesco Rigamonti opened a butcher's and cured meats shop and began preparing bresaola in the adjacent workshop. More than a hundred years later, his name is a benchmark, in Italy and around the world, in the processing of this traditional cured meat, the pride of the Valtellina territory. For his family, generation after generation, the challenge has been huge: to never compromise their values and, at the same time, meet an ever-growing demand. The Rigamonti family overcame this challenge through hard work and dedication, key factors in finding the ideal balance between respect for tradition and the ability to innovate. It is precisely from this balance



The top round (that is the round located at the top of the leg), with the adductor muscle removed, is the most prized cut of beef thigh

that Rigamonti's spirit of research originates, along with the decision to create not one, but many varieties of bresaola, with the aim of expressing a rich array of flavor nuances and highlighting the unique characteristics of different cattle. A spirit of research guided by a few cornerstones: the careful selection of excellent raw materials and the finest cuts of meat, such as the top round; the skillful processing of the meat, which is trimmed by hand and sprinkled with a blend of salt and herbs; and a production model in which technological innovation is allied with the expert eye of those who know how to recognize the perfect "maturation" of each cut. Because the art of getting things right is not something you can invent, from 1913 to the present day.

Bresaola, the healthy and contemporary cured meat



Flavor and digestibility, lightness and a concentration of nutrients. These are the characteristics that make bresaola a unique and versatile cured meat, perfect for people with a wide variety of dietary needs. At the heart of Rigamonti's selection of bresaola is a quintessential lean cured meat, made from beef, not pork, and naturally free of gluten and lactose. By using different meats, Rigamonti has created a range of bresaola products designed to satisfy a wide range of tastes and needs: from those who prefer a healthy lifestyle to those who enjoy physical activity or follow a low-calorie diet. This is because, regardless of the type, the nutritional profile of bresaola always ensures a significant amount of high-quality proteins, very little fat and even fewer carbohydrates. All this combines taste and convenience, in a food that is perfect both for those with a busy lifestyle and for those who have time to prepare a more elaborate meal. Try it in a large number of recipes and pairings.





Once sliced, bresaola should be eaten fresh, preferably within 24 hours. Store it in the refrigerator, in a sealed container

Discovering the colors and flavors of bresaolas

How do you taste bresaola? To truly appreciate it in all its forms, you actually have to do more than just taste it. To fully respect and preserve its qualities, first of all it is necessary to cut the bresaola into thin but not too thin slices, between 0.6 and 0.8 mm, to be tasted on its own and without any frills, simply taking them with your hands and getting to know them thoroughly. This understanding begins with observation, because appearance matters too: a high-quality bresaola should have a nice bright, vibrant color, with a more or less pronounced marbling (the presence of intramuscular fat), which in turn will give equally different nuances in terms of taste. After sight comes smell, the other sense that allows us to anticipate what we would like to find on the palate: bresaola should reveal clearly recognizable meaty flavors, synonymous



In Valtellina, bresaola is practically a cult. Not surprisingly, when served alone, with no added ingredients, it is called "holy": the best way to taste it

with a skillful and balanced use of herbs, and the aroma resulting from a slow and natural aging process lasting at least 4 weeks. And then, finally, the tasting, which also allows you to appreciate how easily the slices melt in the mouth and how pleasant they are to chew. Finally, the flavor must be persistent while leaving the mouth feeling clean.





The first bresaola list

A selection of five types of Rigamonti bresaola that reveal the different properties of this cured meat, from the identikit of the source meat to its flavor when tasted. Complete with pairings and recipes to try



Bresaola della Valtellina PGI

- **PROVENANCE**
BRAZIL
- **BREED**
BRAHMA, GUZERAT AND NELLORE (ZEBU)
- **CUT**
TOP ROUND
- **APPEARANCE**
PINKISH COLOR,
FEW FAT STREAKS
- **PERFUMES**
SCENTS THAT EVOKE AROMA
OF HAY AND HINTS OF RAW MEAT
- **INTENSITY**
MEDIUM: FRESH AND ELEGANT





Perfect on a slice of whole-grain bread with walnuts and raisins, while sipping a savory white with a good degree of acidity, a sparkling wine or rosé



Identikit of the raw material

They are born and grow under the South American sun. They are the Brahma, Guzerat and Nellore, three breeds of the zebu, a type of cattle with fine, lean and particularly firm meat, ideal for making PGI-certified bresaola. In Brazil, where they are bred, these animals, primarily males, are guaranteed a life outdoors, the freedom to graze and feed exclusively on grass for at least 18 months.

Tasting

Fresh and delicate, especially perfect for getting creative with summer recipes. Made strictly from top round, it is simply the best Valtellina bresaola. It has a beautiful pinkish color offset by the presence of rare streaks of fat. The aroma evokes notes of hay and raw meat, while on tasting, the tenderness of the slices is immediately apparent. Another defining feature is their lightness: an elegant and not too persistent flavor, well balanced in its sapidity and with slightly fruity notes.



**Bresaola
della
Valtellina
PGI**



RECIPE

Millefoglie of bresaola, fennel, rice chips, lamb's lettuce and vinaigrette sauce with honey

IDEA FLASH

With tomato and mustard



In this case, the ideal bread is a small round roll, as long as it is well chilled. Cut it in half, spread a thin layer of Dijon mustard on the base and place slices of beefsteak tomato (also cut very thin) on top. Complete with little rolls of bresaola and finally with the other half of the bread.

INGREDIENTS / 4 PEOPLE



- * 32 slices of Bresaola della Valtellina PGI
- * 50 g Carnaroli rice
- * Cooking oil
- * 2 fennels
- * 80 g EVO oil
- * 2 tablespoons apple cider vinegar
- * 2 tablespoons Dijon mustard
- * 2 tablespoons acacia honey
- * 50 g lamb's lettuce
- * Salt

PREPARATION



- 1 Cook the rice in lightly salted water for 30 minutes, then blend everything with an immersion blender. Spread the cream of rice on the baking sheet covered with baking paper and bake at 100°C for 2 hours.
- 2 Cut out pieces of puff pastry and fry them in hot oil for a few seconds. Finally drain on paper towels.
- 3 Cut the fennel into thin slices using a mandoline.
- 4 Whisk together the mustard, oil, vinegar, salt, and honey.
- 5 Arrange a sheet of rice on the plate and lay lamb's lettuce seasoned with vinaigrette on top.
- 6 Top with the slice of bresaola and fennel, then repeat the same ingredients, and drizzle the top with more vinaigrette.
- 7 Serve the dish cold immediately.

Fake maki with sandwich bread, crunchy pickled vegetables, spreadable cheese, bresaola and sesame

INGREDIENTS / 4 PEOPLE



- * 2 slices of sandwich bread
- * 50 g spreadable cheese
- * 16 slices of Bresaola della Valtellina PGI
- * 150 g pickled vegetables
- * 50 g pitted black olives
- * 40 g black sesame

PREPARATION



- 1 Lightly moisten the bread with splashes of water, then flatten the slices with a rolling pin.
- 2 Spread a thin layer of cheese on one side of the bread, then add slices of bresaola over the entire surface and in the center, lined up, arrange the pickled vegetables.
- 3 Using plastic wrap, form a roll by curling the long side, then close the sides into a candy shape before transferring to the refrigerator for 2 hours.
- 4 Using a sharp knife, cut cylinders 4 cm high, spread the outside with cheese and then dip them in sesame.
- 5 Serve the cold mock maki immediately.



IDEA FLASH

With truffle oil

To highlight the elegance of this cured meat, it is best to pair it with an extra virgin truffle oil. Spread the thin slices of bresaola on a flat plate and brush them with the flavored oil, then serve them together with some Roccaverano robiola cheese.





Angus Bresaola

- **PROVENANCE**
SOUTH AMERICA
- **BREED**
ABERDEEN ANGUS
- **CUT**
TOP ROUND
- **APPEARANCE**
VIVID RED COLOR,
GOOD PRESENCE OF FAT
- **PERFUMES**
HERBACEOUS AND SPICY NOTES,
SLIGHTLY PEPPERED
- **INTENSITY**
MEDIUM-HIGH: DISTINCTIVE
CHARACTER AND A BOLD FINISH



*Serve with vegetable chips
and a nice glass of Riesling*



Identikit of the raw material

Having happily "expatriated," the Aberdeen Angus, a breed of cattle named after a region in Scotland, has actually found a home that suits it perfectly on another continent. Specifically, in South America, where the meat used for this bresaola comes from. The meat is obtained from animals, primarily males, that live outdoors, grazing freely, and are at least one year old.

Tasting

This bresaola has a vibrant red color interrupted by the presence of a few streaks of fat, a sign of good marbling that is then well expressed on tasting, giving the product character and a bold finish. A characteristic that, among other things, is also evident to the nose: what sets it apart is its distinct aroma, a rich bouquet that reflects the aging process, with herbaceous and spicy notes, and a hint of pepper. To fully appreciate it, it is worth cutting slightly thicker slices, which still retain their softness.



Angus
Bresaola



RECIPE

Bresaola fan on a ginger- infused apple purée, topped with a spiral of goat cheese and toasted almonds

IDEA FLASH

Bread, marmalade and bresaola



Bread, marmalade and ... Angus Bresaola. Given the character of the latter, it is worth using a Tuscan-style bread, which is unsalted. Cut a slice, spread a layer of bitter orange marmalade on it, and top with slices of bresaola.

INGREDIENTS / 4 PEOPLE



- * 4 slices of Angus Bresaola
- * 80 g goat cheese
- * 40 g flaked almonds
- * 6 Golden Delicious apples
- * A pinch of powdered ginger
- * Salt
- * 20 g EVO oil

PREPARATION



- 1 Bring a glass of water to a boil in the microwave.
- 2 Pour the goat cheese into a cup, add tablespoons of boiling water and make a cream.
- 3 Toast the almonds in a small frying pan over low heat.
- 4 Peel and cut the apples into pieces, then transfer them to a steamer basket and cook them for about 15 minutes.
- 5 Using an immersion blender, purée until smooth and creamy.
- 6 Add a pinch of salt and the powdered ginger, then stir.
- 7 Transfer the purée to a bowl, drizzle with oil, cream of goat cheese and almonds.
- 8 Form a roll of bresaola and lay it on top before serving.

Mango and peach sorbet with salted almond shortbread crumble and bresaola flowers

INGREDIENTS / 4 PEOPLE



- * 8 slices of Angus Bresaola
- * 25 g all-purpose flour
- * 25 g ground almonds
- * 25 g granulated sugar
- * 4 g fine salt
- * 25 g butter
- * 2 fresh mangoes
- * 2 peaches
- * 80 g granulated sugar + water 60°C

PREPARATION



- 1 Cream the butter with the flour, ground almonds, sugar, and salt.
- 2 Using a spatula and a coarse-mesh sieve, reduce the mixture to crumbs and bake them at 180°C in the oven on a baking sheet covered with parchment paper.
- 3 Remove from the oven and allow to cool.
- 4 Peel, stone, and cut the mango and peach into small cubes, then freeze them in the freezer.
- 5 Mix the hot water with the sugar until it has dissolved and formed a syrup.
- 6 Pour the frozen cubes into a pitcher and blend them with an immersion blender along with the sugar syrup to make a sorbet.
- 7 Transfer the crumble into the glasses and top with the sorbet.
- 8 Form two bresaola rosettes and lay them on top of the sorbet before serving immediately.



IDEA FLASH

On iceberg lettuce

Wash and dry iceberg lettuce leaves, cut them into thin slices and arrange them on a flat plate. Lay the slices of bresaola on top, finish with grated white peppercorns and drizzle generously with your favorite extra virgin olive oil.





Gran Fesa Bresaola

- **PROVENANCE**
FRANCE AND ITALY
- **BREED**
CHAROLAIS AND LIMOUSIN
- **CUT**
TOP ROUND
- **APPEARANCE**
VIVID RED COLOR,
FEW FAT STREAKS
- **PERFUMES**
SPICY NOTES
- **INTENSITY**
MEDIUM: REFINED AND DETERMINED





In the glass, a light and fragrant white beer, and on the plate, a delicious buffalo ricotta cheese



Identikit of the raw material

The cattle from which Gran Fesa is produced come from both Italy and France. Specifically, these are the Charolais and Limousin breeds: animals, primarily males, that are already one year old, raised in barns where they are free to move between various outdoor areas. As regards their diet, their menu consists of grass supplemented with grains.

Tasting

Refinement and decisiveness: these are the two qualities that come together in Gran Fesa, making it an everyday product that also has its own distinct personality. Visually, it has a nice uniform color with a few streaks of fat, while the aroma is dominated by notes of blood and a hint of spice, signs of the meat having been properly processed and aged. At first bite, the slices feel firm yet easy to chew, and the taste is a pleasant surprise that reveals their complexity: the robust flavor is accompanied by an acidic note, and the finish is decidedly savory, with a nuance that veers toward bitterness.



Gran
Fesa
Bresaola



RECIPE

Horn of bresaola with bread cubes, ricotta cheese, melon and lemon verbena

IDEA FLASH

With honey and Parmigiano Reggiano

Cut two slices of brioche bread of the same thickness. Lay slices of bresaola on the first slice, then top the meat with shavings of Parmigiano Reggiano. Finish by drizzling a little chestnut honey with the spoon provided, and then place the other slice of bread on top.

INGREDIENTS / 4 PEOPLE



- * 16 slices of Gran Fesa Bresaola
- * 50 g EVO oil
- * 10 g lemon verbena
- * 2 slices of bread
- * 300 g yellow melon (cleaned and peeled)
- * 400 g cow's ricotta cheese

PREPARATION



- 1 Infuse the EVO oil in a bottle together with a sprig of lemon verbena that has been gently crushed, so that the leaves release their aroma. Let it sit for 1 month.
- 2 Using a brush dipped in flavored EVO oil, coat a slice of bresaola.
- 3 Cut a slice of bread into cubes, then toast them in a pan with a little oil and salt.
- 4 Cut the melon into cubes the same size as the bread.
- 5 Transfer the ricotta to a piping bag.
- 6 Using the slice of bresaola, form a horn with the lemon verbena-flavored part on the inside.
- 7 Fill with the ricotta cheese, melon and bread cubes. Finally, add a little lemon verbena.
- 8 Serve the dish cold immediately.

Bresaola ravioli stuffed with robiola cheese and chives on focaccia broth

INGREDIENTS / 4 PEOPLE



- * 12 slices of Gran Fesa Bresaola
- * 100 g focaccia
- * 240 g robiola cheese
- * A bunch of chives
- * EVO oil
- * Salt
- * Pepper

PREPARATION



- 1 Cut the focaccia into cubes, then pour them into 2 l water and bring to the boil.
- 2 Turn down the heat and let the broth simmer lightly for about 1 hour, adding a pinch of salt and pepper at the end.
- 3 After this time has passed, strain the broth and keep it aside.
- 4 For the filling, mix the robiola cheese with the chopped chives, then transfer it to a piping bag.
- 5 Take a slice of bresaola and place a small amount of filling in the center.
- 6 Brush a little oil along the edge, then close the slice like a ravioli.
- 7 Pour the warm focaccia broth into a bowl and then arrange the ravioli in the center.
- 8 Season with a little EVO oil and a sprinkling of pepper.



IDEA FLASH

With hard-boiled eggs

Line a flat plate with slices of Gran Fesa, slice two hard-boiled eggs and arrange them on top of the bresaola slices. Before serving, drizzle everything with a little extra-virgin olive oil with a delicate fruity flavor and garnish with chives cut into small rings.





Black Angus Bresaola

- **PROVENANCE**

AUSTRALIA, NORTH AMERICA, EUROPE
(IRELAND AND THE UNITED KINGDOM)

- **BREED**

ABERDEEN ANGUS

- **CUT**

TOP ROUND

- **APPEARANCE**

VIVID RED COLOR,
INTENSE MARBLING

- **PERFUMES**

HINTS OF ROASTED MEAT

- **INTENSITY**

HIGH: GRITTY AND CAPTIVATING





This is the perfect opportunity to be adventurous, perhaps accompanying the bresaola with redcurrant jam and a Franciacorta rosé



Identikit of the raw material

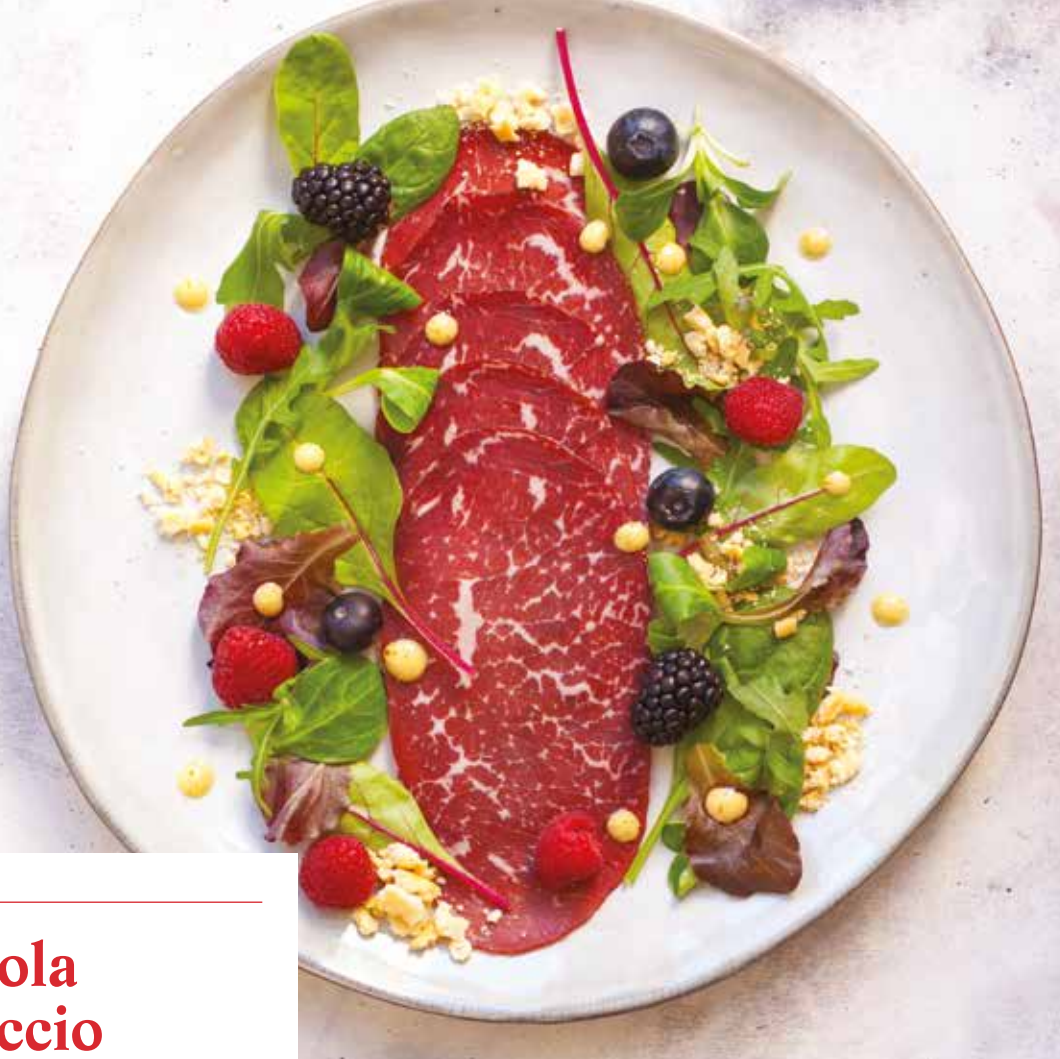
A world tour featuring Black Angus, the cattle of the Aberdeen Angus breed distinguished by their black coat. In fact, the animals, chosen to yield the best cut with which to make bresaola, come from three continents, namely Australia, North America and Europe (Ireland and the United Kingdom). Almost always males, they must be at least one year old and, above all, must have spent that time in a high-quality lifestyle, which, in their case, is ensured by free-range outdoor housing and a grain-based diet.

Tasting

Bursting with flavor and perfect for debunking the stereotype that associates bresaola exclusively with a very mild taste: just try one slice and you will change your mind. The color is very vivid red, with a very intense presence of fat streaks creating a marbled effect. The scent is mouth-watering and meaty (reminiscent of a rib-eye steak) and on the palate it more than lives up to expectations: full-bodied and rounded with sweet notes, melting and lingering thanks to the presence of fat. Those who want to try tasting bresaola should remember to keep this one for last, so as not to overpower the other flavors.



**Black
Angus
Bresaola**



RECIPE

Bresaola carpaccio with mixed salad leaves, berries, vinaigrette and breadcrumbs

INGREDIENTS / 4 PEOPLE



- | | |
|-------------------------------------|-------------------------|
| * 24 slices of Black Angus Bresaola | * 2 tablespoons vinegar |
| * 125 g mixed berries | * 6 tablespoons EVO oil |
| * 50 g mixed salad leaves | * 2 slices of bread |
| * 2 teaspoons of Dijon mustard | * Salt |
| | * Pepper |

PREPARATION



- 1 Lay the slices of bresaola on a serving plate, overlapping them on one side to form a sort of strip down the center of the plate.
- 2 Using your hands, crumble the bread on a cutting board until you have crumbs that are not too fine or uniform.
- 3 Surround the bresaola slices with some mixed salad leaves, sprinkling them with breadcrumbs and a pinch of salt.
- 4 Add the berries on top of the salad leaves.
- 5 Whisk the mustard, oil, vinegar, and salt together in a bowl.
- 6 Pour the vinaigrette over the bresaola and mixed salad leaves.
- 7 Sprinkle with a little pepper and serve the dish cold.

IDEA FLASH

With black kale pesto



Cut two equally thick slices of dark sourdough bread. On the first lay the bresaola, and then spread small flakes of kale pesto over the cured meat. Place the other slice on top, and the sandwich is ready.

Risotto with ginger, lemon, and mountain cheese, served with bresaola carpaccio

INGREDIENTS / 4 PEOPLE



- * 12 slices of Black Angus Bresaola
- * 1 fresh ginger root
- * Ground ginger
- * 1 organic lemon
- * 350 g Carnaroli rice
- * 150 g fresh mountain cheese
- * Salt

PREPARATION



- 1 Bring water to a boil with the peeled fresh ginger root and lemon peel.
- 2 Let the water simmer for 20 minutes, then set it aside.
- 3 Toast the rice in a pot, then add the ginger-lemon water to cook it.
- 4 When the risotto is cooked, remove from the heat, let it rest covered with a cloth, then add the mountain cheese and stir the risotto until creamy.
- 5 Salt to taste, then add lemon zest and ginger powder and stir one last time.
- 6 Transfer the rice to a flat serving dish, and pat the dish with the palm of your hand to spread it out.
- 7 Form 3 bresaola butterflied and lay them on top of the risotto, then serve the dish immediately while it is still hot.



IDEA FLASH

With fried sage

Take a fairly large flat plate and arrange the slices of bresaola so that the middle of the plate is left empty. Brush the bresaola with extra-virgin olive oil that has an intense fruity flavor, then place some battered and fried sage in the center. Serve immediately.





100% Italian Bresaola

- **PROVENANCE**
ITALY
- **BREED**
ITALIAN CATTLE OF SELECTED BREEDS
- **CUT**
BOTTOM SIRLOIN
- **APPEARANCE**
DARK RED COLOR,
GOOD PRESENCE OF FAT
- **PERFUMES**
SPICY NOTES, PARTICULARLY
PEPPERED
- **INTENSITY**
HIGH: PERSISTENT AND FLAVORFUL



*Serve with a mountain cheese
and a glass of Schiava
from South Tyrol*



Identikit of the raw material

The excellence of this bresaola begins with a careful selection of the raw material. The cut used is the prized top round, the finest part of the cow's hindquarters. The meat comes from the best breeds of cattle raised in Italy, selected from the various farms in the area, all of which are already over 12 months old. The animals' welfare and well-being are ensured thanks to the free-range outdoor system, with a mixed diet consisting of grass and grains. The traceability of this product, which supports the national supply chain, is ensured along all stages of production.

Tasting

Unique: this bresaola, which is slightly darker and firmer in texture, calls to mind the character of cured meats once aged in home cellars. Starting with the presence of fat, which is clearly visible in various streaks that may be more or less concentrated in certain areas. On the nose, the curing process prevails, with its spicy and distinctly peppery notes, a prelude to a bresaola that in the mouth proves to be flavorful without being overpowering and, above all, remarkably persistent, with a finish that veers toward smoky notes. It can be enjoyed on its own, cut into thin slices, with soft butter, dairy products or seasonal vegetables.



100%
Italian
Bresaola



RECIPE

Poached egg on a bed of cream of stracchino cheese with bresaola flower

INGREDIENTS / 4 PEOPLE



- * 8 slices of 100% Italian Bresaola
- * 350 g stracchino cheese
- * 4 fresh eggs
- * Black pepper
- * Salt
- * Vinegar

PREPARATION



- 1 In a small saucepan, melt the stracchino cheese over low heat.
- 2 Pour water and vinegar into a saucepan and bring to the boil, add salt, form a vortex with a spoon, and then pour the whole egg into the center.
- 3 Wait 3 minutes, then retrieve the poached egg with a skimmer.
- 4 On the bottom of a plate pour the cream of stracchino cheese and lay the poached egg in the center.
- 5 Add the bresaola flower on top and a sprinkle of pepper before serving.

IDEA FLASH

On rye bread, with butter and capers



Take a fairly thick slice of mixed-seed rye bread. Next, spread a layer of soft butter made from centrifuged cream over it. Place bresaola slices on top and finish with caper powder (alternatively, you can use finely chopped caper berries).

Spaghetti cooked risotto-style with Swiss chard, breadcrumbs and bresaola strips

INGREDIENTS / 4 PEOPLE



- * 8 slices of 100% Italian Bresaola
- * 250 g fresh Swiss chard
- * Salt
- * 40 g EVO oil
- * 50 g wholewheat bread
- * 320 g spaghetti

PREPARATION



- 1 Remove the stems from the chard leaves, then blanch the leaves in boiling salted water for 2 minutes.
- 2 Drain them and transfer them to cold water with ice.
- 3 Drain them again and blend them with EVO oil and cooking water until they form a very thin cream.
- 4 Toast the wholewheat bread, cut into small cubes, in a skillet with oil.
- 5 Cut the bresaola into strips.
- 6 In a large skillet pour the cream of chard, turn on the heat and cook the spaghetti al dente.
- 7 Form a turban with tongs and arrange it in the center of the plate.
- 8 Sprinkle with bread crumbs and bresaola strips, serve immediately.



IDEA FLASH

With roasted pumpkin

Lay slices of 100% Italian Bresaola on a flat plate until completely covered. Continue by arranging thin slices (peeled) of roasted pumpkin; finish with a drizzle of hazelnut oil and, if desired, some toasted pumpkin seeds.







Carpaccio has a wonderful and fascinating story that is worth telling: in fact, when written with a capital C, it was for centuries the name of one of the most important Venetian painters, Vittore Carpaccio. That was all, and it could have been enough. Then, in 1950, a gentleman named Giuseppe Cipriani created, for a customer at Harry's Bar in Venice, a countess who had to follow a strict diet, that dish of meat cut paper-thin and served raw with a drizzle of mayonnaise lightly flavored with mustard and Worcestershire sauce. He named it Carpaccio because of its red and yellow colors, the famous painter's favorites. The dish was so successful and popular that another extraordinary thing happened: the word began to be used to identify not just the dish itself but also a cutting and serving technique. In short, since then, any dish made with raw meat or fish, anywhere in the world, has been called carpaccio, with a lowercase "c."

The first carpaccio list

There is no doubt, however, that today the word "carpaccio" refers primarily to a thin slice of high-quality meat that is served seasoned and/or accompanied by other ingredients, often fresh, to create quick, healthy dishes that align well with modern dietary needs. And that is how Rigamonti carpaccio came into being, adding even greater freshness and versatility to the traditional pleasure of bresaola. Beef products that are perfect for enjoying on their own or for creating quick dishes and salads, always characterized by their lightness and refined flavor. Perfect bases for a healthy, low-calorie diet, that is at the same time strongly rooted in Italian flavor and style. These same characteristics lend themselves to countless imaginative pairings, with both food and drink, making Carpaccio an unparalleled alternative.



Bresaola carpaccio

- **PROVENANCE**
BRAZIL
- **BREED**
BRAHMA, GUZERAT AND NELLORE (ZEBU)
- **CUT**
TOP ROUND
- **APPEARANCE**
A SOFT YET BRIGHT RED COLOR,
WITH THIN STREAKS OF FAT
- **PERFUMES**
SCENTS THAT EVOKE THE FRESHNESS
OF PASTURE GRASS
- **INTENSITY**
MEDIUM: MILD SAVORY NOTES
BUT A DISTINCT FLAVOR





*Enjoy it on a slice
of warm sourdough bread paired
with a glass of sparkling wine*



Identikit of the raw material

It is a unique meat from three prized Zebu breeds: Brahma, Guzerat and Nellore. These animals are able to graze freely, resulting in a healthy diet and remarkable muscle tone. The top round cut, moreover, brings out these characteristics to the fullest, resulting in particularly lean meat and giving each slice a distinctive texture that makes it unique on the palate.

Tasting

Freshness and delicacy have always been characteristics of Bresaola della Valtellina PGI but in this carpaccio they are even more evident. It has a soft but bright red color with very fine streaks and a particularly smooth and firm texture that is pleasant to the touch. Its aroma immediately evokes the freshness of pasture grass. If sliced thinly, it immediately feels very soft and melts in the mouth, with a subtle savory note but a distinct flavor. The finish is smooth and rounded, reminiscent of the finest cuts of beef, and the aftertaste leaves a sense of great elegance.



**Bresaola
carpaccio**



RECIPE

Summer vegetable dip with Bresaola carpaccio

IDEA FLASH

With lamb's lettuce and lemon peel

Cut the Bresaola carpaccio into thin slices. Instead of the usual arugula, you can add a few leaves of lamb's lettuce and, instead of lemon juice, grate just a little lemon zest, which is fragrant because it is rich in essential oils. Season with a light extra virgin oil, salt and pepper.

INGREDIENTS / 4 PEOPLE



- * 2 zucchini
- * 1 red bell pepper
- * 1 green bell pepper
- * 1 cucumber
- * 2 carrots
- * 20 slices of Rigamonti Bresaola carpaccio

PREPARATION



- 1 Wash the peppers. Using a knife, cut off the ends and remove the seeds inside. Finally cut the peppers into tapered rectangular slices of about 1.5x8 cm.
- 2 Wash the zucchini and, after removing the ends, cut rectangular slices the same size as the peppers.
- 3 Peel the carrots and cucumbers with a peeler and cut them into sticks like the other vegetables.
- 4 Place the vegetables in water and ice for about 10 minutes.
- 5 Prepare small bowls with EVO oil and a little freshly ground pepper.
- 6 Pat the vegetable sticks dry with kitchen paper.
- 7 Wrap the top of each vegetable stick with a slice of Bresaola carpaccio.
- 8 Serve immediately with the previously prepared oil, or arrange the dish over ice to keep the vegetables fresh longer.

Blanched green beans with cherry tomatoes, pear and Bresaola carpaccio

INGREDIENTS /2 PEOPLE



- * 100 g green beans
- * a pinch of salt
- * 30 g EVO oil
- * a handful of cherry tomatoes
- * black pepper
- * ½ Williams pear
- * 10 slices of Rigamonti Bresaola carpaccio

PREPARATION



- 1 Remove the ends of the green beans then wash and pat dry.
- 2 Cook the green beans in plenty of salted water for about 7 minutes, then place them in cold water with ice.
- 3 Peel and dice the pear.
- 4 Cut the cherry tomatoes in half.
- 5 Pour the green beans into a bowl with the pear and drizzle with EVO oil.
- 6 Arrange the green beans on the serving platter and then arrange the bresaola carpaccio in the shape of small roses
- 7 Add the cherry tomatoes and a sprinkling of pepper.



PAIRING

Served with warm bread and sparkling wine

This versatile product goes well with many different pairings but it certainly shines on a slice of warm sourdough bread, accompanied by a glass of fresh, light sparkling wine, such as a Prosecco di Valdobbiadene.





Fassona carpaccio

- **PROVENANCE**

ITALY

- **BREED**

FASSONA FROM PIEDMONT

- **CUT**

TOP ROUND AND BOTTOM ROUND

- **APPEARANCE**

DEEP PINK COLOR BROKEN UP BY SLIGHT BUT OBVIOUS MARBLING OF INTRAMUSCULAR FAT

- **PERFUMES**

FRESH WITH FLORAL AND SPICY NOTES

- **INTENSITY**

MEDIUM: MILD SAVORY NOTES



*Delicious in a thousand ways,
paired with a white wine, a glass
of Alta Langa sparkling wine,
or cold Earl Grey tea*



Identikit of the raw material

Obtained from 100% Fassona, a breed of cattle native from Piedmont, it is a particularly high-quality product, thanks to the fact that these white-coated animals possess unique characteristics resulting from their perfect intramuscular fat content. A lean but very tasty meat with balanced nutritional values that is really at its best in raw preparations and carpaccio.

Tasting

Processed from the thigh, this carpaccio has a deep pink color broken up by a few distinct streaks of intramuscular fat. The aroma is delicate, fresh and distinctive, evoking the finest cuts of beef with some floral and spicy notes. It has an extremely fine texture with an almost velvety feeling that envelops the palate with medium intensity and subtle savoriness. A very delicate yet lingering finish, echoing many of the notes found on the nose: the quintessential carpaccio.



Fassona
carpaccio



RECIPE

Finger food of boiled potato, tzatziki sauce and Fassona carpaccio

IDEA FLASH

With robiola cheese and pesto

If you like Bresaola carpaccio very thin, you can cut this into slices just slightly thicker because the natural texture of Fassona allows it. Using a pastry brush, brush it with EVO oil. Without adding salt, serve it on a plate with some goat robiola cheese, topped with half a teaspoon of garlic-free basil pesto.

INGREDIENTS / 4 PEOPLE



- * 1 cucumber, 100 g
- * 100 g Greek yogurt
- * 1 clove of garlic
- * 5 g white wine vinegar
- * 10 g EVO oil
- * A pinch of salt
- * 4 potatoes of about 200 g each
- * 16 slices of Fassona carpaccio

PREPARATION



- 1 Bring 1 liter of water with 400 g of salt to the boil.
- 2 Boil the potatoes in their skins until tender.
- 3 Drain and allow to cool before peeling.
- 4 Wash the cucumber, cut it in half and remove the seeds before grating it with a coarse grater.
- 5 Place the cucumber in a sieve and let it drain for about an hour so that it loses excess water.
- 6 Finely chop the garlic with a knife, then combine it with the yogurt, along with the oil, vinegar, salt and cucumber.
- 7 Stir to make the tzatziki sauce.
- 8 Cut the potatoes into cubes and add a little sauce on one side using a piping bag.
- 9 Form a rose with the carpaccio and add it on top of the sauce.
- 10 Serve immediately.

Carpaccio rolls stuffed with goat cheese and pistachios on carrot cream sauce

INGREDIENTS /2 PEOPLE



- * 2 carrots
- * 20 ml EVO oil
- * 1 pinch of salt
- * 8 goat cheeses of 80 g each
- * 8 slices of Rigamonti Fassona carpaccio
- * 40 g shelled pistachios

PREPARATION



- 1 Peel the carrots, then cut them into large pieces.
- 2 Cook the carrots in plenty of salted water for about 7 minutes, drain them and transfer them into a bowl, adding a few tablespoons of cooking water and EVO oil.
- 3 Blend everything with an immersion blender until you have a smooth, creamy purée.
- 4 Wrap the goat cheese with the slices of fassona carpaccio to create rolls.
- 5 Peel and chop pistachios, then add them to the end of the rolls, laying them on top of the goat cheese.
- 6 Assemble the dish by pouring the carrot purée into the plate and spreading it evenly with a spoon.
- 7 Arrange the two rolls on the plate, sprinkle them with more chopped pistachios and serve.



PAIRING

Paired with Earl Grey tea

Delicious in a thousand ways, it is perfect with a Gavi white wine or a glass of Alta Langa sparkling wine. But if you want to impress your guests in the summer, serve it along with cold Earl Grey tea, strictly without sugar.





Angus carpaccio

- **PROVENANCE**
SOUTH AMERICA
- **BREED**
ABERDEEN ANGUS
- **CUT**
TOP ROUND
- **APPEARANCE**
A DEEP, BRILLIANT RED
WITH BROAD STREAKED MARBLING
- **PERFUMES**
DISTINCTIVE AND COMPLEX
- **INTENSITY**
MEDIUM-HIGH: CHARACTER
AND SURPRISING FRESHNESS





A beautiful blend of strength and lightness enhanced by an IPA beer or by a structured white wine



Identikit of the raw material

Again, the top round is used, but the meat chosen is Aberdeen Angus, a free-range breed of Scottish origin. Premium cuts of meat, tender but full of flavor, that create a carpaccio unlike any other.

Tasting

Here, too, the carpaccio brings out the best in the meat by combining its characteristic intensity with a surprising freshness: the color is a deep, bright red with extensive marbling running through the slices, ensuring tenderness. Very distinctive, complex, and slightly mature aromas that evoke the image of the finest meats. It has a rich flavor that envelops the tongue, savory but not salty: a beautiful mix of strength and lightness. A very lingering after-taste, leaving a sense of elegance and evolution like that a great wine.



Angus
carpaccio



RECIPE

Wholewheat toast with wild berry butter, lamb's lettuce and Angus carpaccio

IDEA FLASH

On a bed of porcini mushrooms

Serve the Angus carpaccio on thin slices of raw porcini mushrooms (if you don't have porcini mushrooms, button mushrooms will do) dressed with a drizzle of flavorful olive oil (Umbrian or Tuscan), salt and pepper. You can top the Angus with a few walnut kernels and small blueberries cut in half.

INGREDIENTS / 4 PEOPLE

- * Two 200 g wholewheat bread rolls
- * 100 g butter
- * 150 g of berries (raspberries, blackberries, blueberries)
- * 1 handful of leaves of lamb's lettuce
- * 8 slices of Rigamonti Angus carpaccio

PREPARATION

- 1 Allow the butter to stand at room temperature for about 1 hour.
- 2 Cut a wholewheat roll in half and toast it on the grill. or in the oven for a few minutes so that it is nice and crispy.
- 3 Using an electric mixer, beat the softened butter with 120 g berries until the mixture is well combined and fluffy.
- 4 Spread the berry butter on the bread at room temperature.
- 5 Place two slices of rolled Angus carpaccio in the center.
- 6 Before serving, garnish the slices of bread with lamb's lettuce leaves and some fresh berries.

Angus carpaccio with arugula, button mushrooms and Parmigiano Reggiano flakes

INGREDIENTS /2 PEOPLE



- * 16 slices of Rigamonti Angus carpaccio
- * 30 g arugula
- * 50 g button mushrooms
- * 30 g Parmigiano Reggiano cheese flaked
- * 30 g EVO oil
- * a pinch of salt

PREPARATION



- 1 Wash the arugula, then blot it with kitchen paper.
- 2 Wipe mushrooms with a cloth to remove soil residue.
- 3 Cut the mushrooms into 3–5 mm slices.
- 4 Season the arugula and mushrooms in a bowl with oil and salt.
- 5 Arrange 16 slices of pre-sliced Angus carpaccio on a flat plate.
- 6 Add arugula and button mushrooms, then season with EVO oil.
- 7 Garnish with flakes of Parmigiano Reggiano cheese and serve.



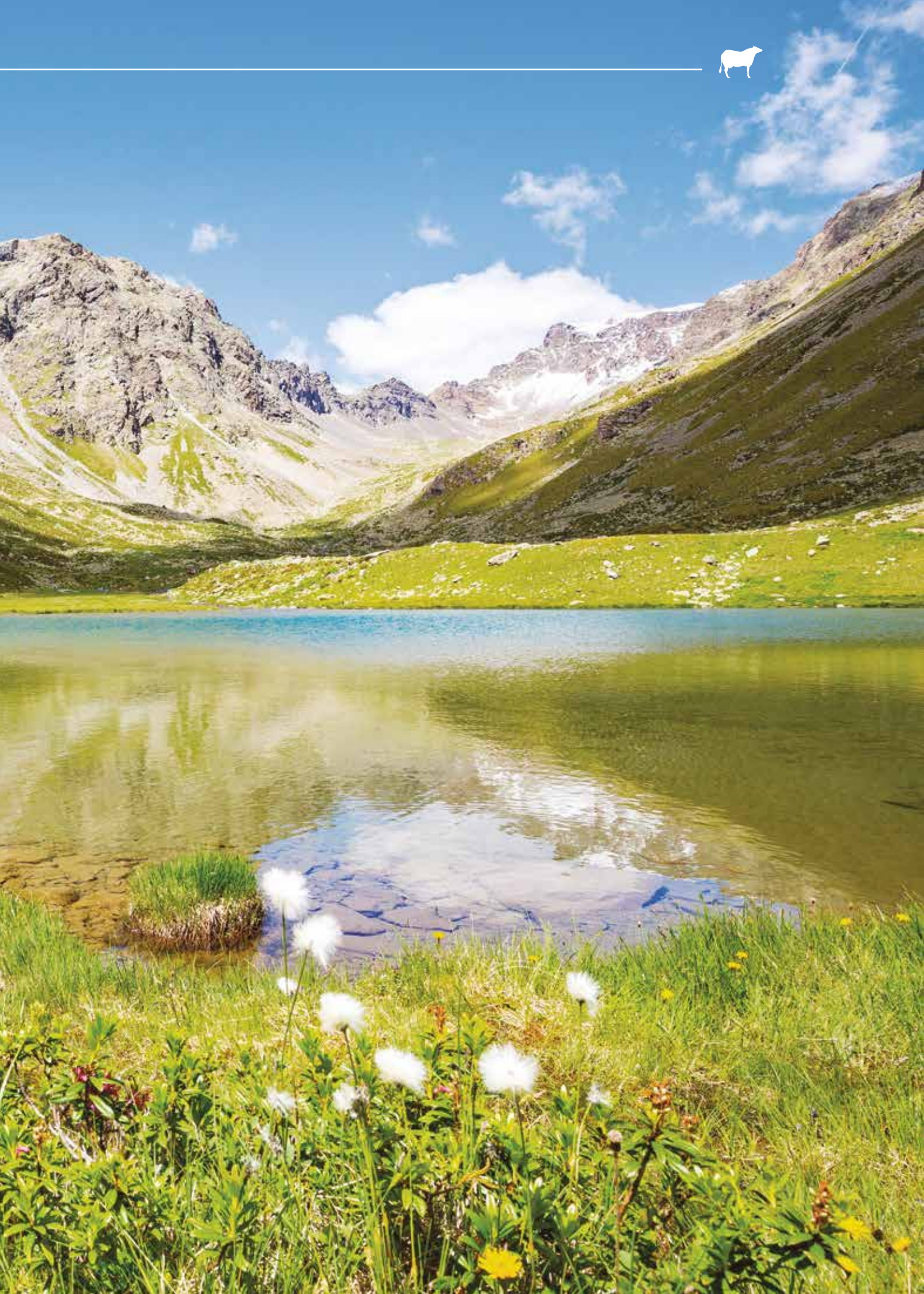
PAIRING

**Perfect with wine, beer
and even non-alcoholic
drinks**

This product is best enjoyed with intense flavors but it is still a carpaccio; therefore, it can be paired with an IPA beer, a full-bodied white wine (Verdicchio) or a rosé from central Italy. Or, if you prefer a non-alcoholic option, try it with kombucha.







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