



Prosciuttini is a type of Italian cured meat, often enjoyed for its rich flavor and delicate texture. Made from pork and seasoned with a blend of spices, it is a sought-after ingredient for sandwiches, charcuterie boards, and gourmet recipes. Unlike prosciutto, which is traditionally sliced paper-thin, prosciuttini has a slightly bolder flavor profile, making it a favorite for meat lovers who appreciate intense savory notes.

## Prosciuttini vs. Prosciutto: Key Differences You Need to Know

Here's a comparison table highlighting the key differences between **Prosciuttini** and **Prosciutto**:

Aspect	Prosciuttini	Prosciutto
<b>Definition</b>	A smaller, milder version of prosciutto, typically cured for a shorter period.	An Italian dry-cured ham, usually aged for longer.
<b>Taste</b>	Milder and less salty compared to prosciutto.	Rich, salty, and complex flavor due to longer aging.
<b>Curing Time</b>	Cured for a shorter period (around 4-6 months).	Cured for a longer period (12-36 months or more).
<b>Texture</b>	Slightly firmer and less delicate.	Tender and melt-in-your-mouth texture.
<b>Usage</b>	Often used in sandwiches, salads, or as a pizza topping.	Commonly used as a topping for pasta, wrapped around fruits, or as part of antipasti platters.
<b>Appearance</b>	Usually cut into smaller, thinner slices.	Thinly sliced, often with a more uniform appearance.
<b>Region of Origin</b>	Mainly associated with the U.S., influenced by Italian recipes.	Originates from Italy, especially regions like Parma and San Daniele.
<b>Cost</b>	Typically less expensive due to shorter aging.	Generally more expensive due to longer curing time.

## How to Pronounce Prosciuttini Correctly

Pronouncing prosciuttini correctly can elevate your culinary conversations. It is pronounced as "proh-shoo-TEE-nee." This correct pronunciation reflects its Italian roots and helps you



confidently order or discuss this flavorful cured meat at gourmet delis and restaurants.

## Prosciuttini Recipe: How to Make This Savory Treat at Home

### Ingredients:

- **2-3 pounds of pork shoulder or pork belly** (with some fat)
- **1 tablespoon kosher salt**
- **1 tablespoon sugar**
- **1/2 teaspoon black pepper**
- **1/4 teaspoon garlic powder** (optional)
- **1/4 teaspoon fennel seeds** (optional)
- **1/2 teaspoon paprika** (optional)
- **1/2 cup white wine** (for curing process)
- **Cheesecloth** (for wrapping)
- **Butcher's twine** (for hanging)

### Instructions:

#### Step 1: Prepare the Pork

1. **Trim the Meat:** If using pork shoulder, trim off any excess fat, leaving a thin layer to help with the curing process. Make sure the meat is clean and free of any sinew.
2. **Cut the Meat:** Slice the pork into manageable pieces. If you want to make thinner prosciuttini slices, cutting the pork into smaller sections will help with the drying process.

#### Step 2: Create the Cure

1. **Combine Dry Ingredients:** In a mixing bowl, combine the kosher salt, sugar, black pepper, garlic powder, fennel seeds, and paprika. This will be your curing mix.
2. **Apply the Cure:** Rub the cure evenly over the entire surface of the pork. Ensure every inch of the meat is coated with the curing mix.



### Step 3: Curing Process

1. **Wrap in Plastic Wrap:** Once the pork is coated, wrap it tightly in plastic wrap. Place it in a cool, dark place (like the fridge or a cool cellar) for 5-7 days. The longer you cure it, the more flavorful and savory it will be.
2. **Turn Daily:** Make sure to turn the pork once a day to ensure even curing.

### Step 4: Rinse and Dry

1. After the curing period, remove the pork from the plastic wrap.
2. **Rinse:** Rinse the pork under cold water to remove excess cure.
3. **Dry:** Pat the pork dry with paper towels.

### Step 5: Wrap in Cheesecloth

1. **Wrap in Cheesecloth:** Once the pork is dry, wrap it tightly in cheesecloth to help the prosciuttini hold its shape during the drying process.
2. **Tie with Twine:** Use butcher's twine to secure the cheesecloth and tie a loop for hanging.

### Step 6: Hang and Dry

1. **Hang in a Cool, Dry Place:** Hang the wrapped pork in a cool, dry, well-ventilated place. The temperature should be between 50-60°F (10-15°C), and the humidity should be around 70-80%.
2. **Dry for 1-3 Months:** Allow the prosciuttini to air dry for about 1-3 months. The longer it dries, the more intense the flavor becomes. Make sure to check it periodically for any mold growth (which can be wiped off with vinegar if needed).

### Step 7: Slice and Enjoy

1. Once the prosciuttini has dried to your liking, remove it from the cheesecloth.
2. **Slice Thinly:** Slice it thinly using a sharp knife or meat slicer for the best results.
3. **Serve:** Serve your homemade prosciuttini on a charcuterie board, in sandwiches, or as an appetizer with fruits like melon or figs.

## Where to Buy Prosciuttini: Best Retailers and Specialty



## **Shops**

Finding authentic prosciuttini can be challenging, but several specialty shops and online retailers offer this gourmet meat. Italian delis, gourmet food markets, and reputable online stores are great places to start your search. Look for products labeled as “artisanal” or “imported” to ensure high quality. Many retailers also offer shipping options, allowing you to enjoy prosciuttini no matter where you are.

## **Exploring Cappacuolo: A Cousin of Prosciuttini**

Cappacuolo, another Italian [cured meat](#), is often compared to prosciuttini. It is made from pork neck or shoulder and seasoned with spices similar to prosciuttini. However, cappacuolo has a slightly milder flavor and a more marbled appearance. Both meats are popular choices for Italian-style sandwiches and antipasto platters.

## **Cappacuolo vs. Ham: Which One Should You Choose?**

When comparing cappacuolo to traditional ham, several differences stand out. Ham is typically wet-cured and cooked, resulting in a softer texture and milder flavor. Cappacuolo, like prosciuttini, is dry-cured and spiced, offering a more intense taste and firmer texture. For those seeking a bold, flavorful addition to their meals, cappacuolo is a fantastic choice.

## **Prosciuttini at Jersey Mike’s: What Makes It Special**

Jersey Mike’s, a popular sandwich chain, is known for using high-quality meats, including prosciuttini and cappacuolo, in their subs. The “Italian” sub at Jersey Mike’s features prosciuttini, providing a spicy, savory element that sets it apart from typical deli sandwiches. This use of authentic cured meats has contributed to the chain’s reputation for offering superior sandwich experiences.

## **Tips for Serving and Pairing Prosciuttini in Your Meals**

Prosciuttini’s bold flavor makes it a versatile ingredient for various dishes. Here are some tips for incorporating it into your meals:



- **Charcuterie Boards:** Pair prosciuttini with cheeses like aged cheddar, gouda, and blue cheese. Add olives, nuts, and fruits for a balanced platter.
- **Sandwiches:** Layer thin slices of prosciuttini on crusty bread with arugula, tomatoes, and a drizzle of olive oil.
- **Pasta Dishes:** Dice prosciuttini and toss it into creamy pasta sauces for added flavor.
- **Appetizers:** Wrap prosciuttini around melon slices or use it to top bruschetta for a sophisticated starter.

## Prosciuttini in Culinary History: From Tradition to Modern Tables

The history of prosciuttini dates back to traditional Italian curing methods developed centuries ago. These techniques were initially used to preserve meat for extended periods without refrigeration. Over time, prosciuttini became a beloved delicacy, symbolizing Italian craftsmanship and culinary expertise. Today, it remains a popular choice for gourmet dishes and everyday meals, appreciated by food enthusiasts worldwide.

In conclusion, prosciuttini is a versatile and flavorful cured meat that continues to captivate food lovers with its bold taste and rich history. Whether you're savoring it on a sandwich, adding it to a charcuterie board, or exploring its unique culinary possibilities, prosciuttini is a delightful addition to any meal.

## Conclusion

Prosciuttini is a versatile and [flavorful cured meat](#) that continues to captivate food lovers with its bold taste and rich history. Whether you're savoring it on a sandwich, adding it to a charcuterie board, or exploring its unique culinary possibilities, prosciuttini is a delightful addition to any meal. Its enduring appeal is a testament to the artistry of Italian cuisine and its timeless commitment to flavor.



## FAQs

### **1. What is the difference between prosciuttini and prosciutto?**

Prosciuttini is spicier and bolder in flavor, often coated with black pepper, while prosciutto is air-dried and has a smoother, buttery taste.

### **2. How do you pronounce prosciuttini?**

Prosciuttini is pronounced as “proh-shoo-TEE-nee.”

### **3. Can I make prosciuttini at home?**

Yes, you can make prosciuttini at home by curing high-quality pork with spices and allowing it to dry for several weeks.

### **4. Where can I buy prosciuttini?**

You can find prosciuttini at Italian delis, gourmet food markets, and reputable online retailers.

### **5. What is cappacuolo?**

Cappacuolo is another Italian cured meat made from pork neck or shoulder, seasoned with spices similar to prosciuttini.

### **6. Is prosciuttini available at Jersey Mike’s?**

Yes, Jersey Mike’s uses prosciuttini in their “Italian” sub, known for its savory and spicy flavor.