

Arancini Style Pepperoni Mac & Cheese



Panko breaded creamy mac & cheese prepared with Liguria Artisan Pepperoni, mozzarella, Parmesan, aged provolone, and cheddar cheese sauce, fried to a golden-brown perfection, and garnished with vibrant microgreens.

Yield: 60 Arancini

Portion Size: 1 Arancini

Ingredients

Dry Elbow Pasta
Liguria Artisan Pepperoni, chopped
All-Purpose Flour
Unsalted Butter
Whole Milk
White Cheddar Cheese, Grated
Mozzarella Cheese, Grated
Parmesan Cheese, Grated
Provolone Cheese, Grated

Amount

2 Cups
1 Cup
½ Cup
4 Tbsp
24 fl. oz.
¼ Cup
3 ½ Cups
1 ½ Cups
¼ Cup

Kosher Salt

Black Pepper

1 tsp

½ tsp

Breading

Whole Eggs, whisked together
Seasoned Flour
Panko Bread Crumbs
Vegetable Oil
Microgreens

3 Each

1 Quart

1 Quart

For Frying

As needed
for garnish

Method of Preparation

1. Preheat an oven and a deep fryer to 375°F.
2. Cook elbow pasta according to box instructions, and transfer to a half hotel pan.
3. Chop Liguria Artisan Pepperoni into large chunks. Render the pepperoni in a medium sauce pan.
4. Set the burner to medium high heat, add butter and flour to the rendered pepperoni, whisk until smooth. Cook the flour mixture for 2 minutes.
5. Whisk milk in to the flour mixture, season with salt, pepper, and bring to a light boil.
6. Reduce to a simmer, whisking gradually until sauce thickens.
7. Remove the pan from the heat and whisk in all cheeses into the sauce.
8. Fold the sauce into the pasta and bake in the oven for 7 minutes or until the top is golden.
9. Refrigerate the cooked pasta for 4 hours or overnight.
10. Transfer the chilled block of mac & cheese to a cutting board.
11. Cut the arancini into 1-inch by 1-inch cubes.
12. Using the standard breading procedure, dredge the cold arancini cubes into the seasoned flour, then the eggs, and then into the panko bread crumbs.
13. Fry the arancini cubes for 3 minutes or until golden brown; top each arancini with microgreens before serving.

Liguria Artisan Pepperoni Meatballs



Roasted meatballs made from a medley of ground beef, veal & Liguria Artisan Pepperoni, served in a marinara sauce, placed over a bed of baby arugula dressed with a red wine vinaigrette and grated Parmesan cheese.

Yield: 28 Meatballs

Portion Size: 1, 1-oz. Meatball

Ingredients

Liguria Artisan Pepperoni

Ground Veal

Ground Beef

Cremini Mushrooms,
small dice

Yellow Onion, diced

Minced Garlic cloves

Whole Milk

Whole Eggs

Panko Bread Crumbs

Kosher Salt

Ground Black Pepper

Grated Parmesan

Marinara Sauce

Arugula Side Salad

Amount

12 oz.

10 oz.

6 oz.

¼ Cup

½ Cup

2 Each

¾ Cup

2 Each

¾ Cup

½ tsp

¾ tsp

As needed

2 Cups

8 oz.

Method of Preparation

1. Preheat the oven to 400°F.
2. Add Liguria Artisan Pepperoni slices to a food processor and pulse until ground.
3. Remove the pepperoni and transfer to a mixing bowl.
4. Combine the mushrooms, onion, garlic, veal, beef, and the pepperoni together.
5. Add milk, whole eggs, panko bread crumbs, and ground black pepper.
6. Mix thoroughly and form the meatballs into 1-oz. balls.
7. Line a baking sheet with parchment paper and coat with nonstick spray.
8. Transfer the balls onto the baking sheet and bake for 12 minutes or until golden brown. *Meatballs must reach an internal cooking temperature of 155°F.
9. Top meatballs with warm marinara and grated Parmesan; serve with a side arugula salad.

Side Salad

Yield: 28 Side Salads

Portion Size: .25 oz.

Ingredients

Baby Arugula

Red Wine Vinaigrette

Fresh Cracked Black Pepper

Amount

3 Cups

2 fl. oz.

As needed

Method of Preparation

1. Toss arugula with red wine vinaigrette and fresh black pepper in a medium-sized mixing bowl.
2. Serve aside meatballs.

Pepperoni Cornbread Muffins



Liguria Cup & Char Pepperoni speckled throughout a buttered mini-cornbread muffin.

Yield: 24 Mini Muffins

Portion Size: 3 Muffins

Ingredients

Jiffy Cornbread Mix

Whole Eggs

Whole Milk

Liguria Cup & Char Pepperoni, chopped

Canned Corn Kernels

Unsalted Butter

Amount

1, 8.5 oz. box

1 Each

$\frac{1}{3}$ Cup

1 Cup

$\frac{3}{4}$ Cup

3 Tbsp

Method of Preparation

1. Preheat oven to 400°F.
2. In a large mixing bowl, add Jiffy Cornbread Mix, whole eggs, whole corn kernels, and milk. Whisk until smooth.
3. Fold *Liguria Cup & Char Pepperoni* into the muffin batter.
4. Spray $\frac{1}{2}$ oz muffin tin with non-stick spray.
5. Portion muffin batter into prepared muffin pan.
6. Bake for 13-15 minutes or until golden brown.
7. Transfer muffins to a cooling rack and top with a small pat of butter before serving.

Pepperoni Cheese Twists



Liguria Prima Qualita Natural Spicy Pepperoni laced into a pecorino cheese twist.

Yield: 40-50, 3 inch Twists **Serving Size:** 6 Twists

Ingredients

Frozen Puff Pastry Dough, thawed

Shaved Pecorino Romano

Liguria Prima Qualita Natural Spicy Pepperoni

Egg

Amount

1 Sheet

1 Cup

$\frac{3}{4}$ Cup

1 each or as needed

Method of Preparation

1. Preheat the oven to 375°F.
2. Dust a spacious counter with $\frac{1}{2}$ cup of shaved Pecorino Romano.
3. Unfold 1 sheet of thawed puff pastry and place on top of the pecorino. Roll the dough out so that the pecorino sticks into it.
4. Line the top of the puff pastry dough with slices of *Liguria Prima Qualita Natural Spicy Pepperoni*.
5. Top the pepperoni with another $\frac{1}{2}$ cup of Pecorino Romano.
6. Fold the pastry dough in half and roll out again until the folded dough is $\frac{1}{8}$ inch thick.
7. With a pizza cutter or sharp knife, cut the pastry dough into 3-inch long by $\frac{1}{2}$ inch wide sticks.
8. With the tips of your fingers, twist each end of the stick in opposite directions to form a spiral.
9. Transfer twisted sticks to a parchment-lined sheet pan; leave a 1-inch space in between each.
10. Refrigerate twists for 15 minutes.
11. Whisk the egg in a small mixing bowl to make an egg wash and brush the tops of each twist.
12. Bake for 15 minutes or until golden brown.

Pepperoni Caprese Poppers



A skewer consisting of *Sliced Liguria Artisan Pepperoni*, fresh mozzarella cheese, cherry tomatoes, and a classic basil pesto drizzle.

Yield: 15 Skewers

Serving Size: 3 Skewers

Ingredients

Amount

Cherry Tomatoes	15 Each
Mozzarella Cheese ciliiegine	15 Each
<i>Sliced Liguria Artisan Pepperoni</i>	15 Slices
Fresh Basil Leaves	15 Each
Basil Pesto	As needed
Fresh Cracked Black Pepper	As needed

Method of Preparation

1. Slice the end of each cherry tomato to make a flat bottom.
2. Skewer together the *Sliced Liguria Artisan Pepperoni*, fresh basil, mozzarella cheese ciliiegine, and lastly the tomato.
3. Garnish each skewer with a touch of basil pesto and fresh cracked black pepper.



Pepperoni Chips



Crispy baked slices of Liguria Cup & Char Pepperoni served with a side of creamy ranch dressing.

Yield: 4 Servings

Portion Size: ½ oz., approximately 15 pieces

Ingredients

Liguria Cup & Char Pepperoni
Ranch Dressing

Amount

4 oz.
For Dipping

Method of Preparation

1. Preheat an oven to 400°F.
2. Spread *Liguria Cup & Char Pepperoni* evenly onto parchment-lined sheet pan.
3. Bake for 7 minutes or until crispy.
4. Allow chips to cool for 2 minutes before serving with a dollop of ranch dressing for dipping.

Candied Pepperoni Beignets



Homemade yeast beignet, studded with Liguria Cup & Char Pepperoni coated with a bright pink confectioners glaze and garnished with candied pepperoni.

Yield: 30 Donuts

Serving Size: 1 Donut

Ingredients

	Amount
AP Flour	1½ Cups
Baking Soda	¼ tsp
Baking Powder	¼ tsp
Granulated Sugar	1 Tbsp
Kosher Salt	½ Tbsp
Sour Dough Starter	¾ Cup
Active-Dry Yeast	¾ tsp
Buttermilk	¾ Cup
Vegetable Oil	2 fl. oz.

Garnish

Pink Confectioner Glaze	8 Cups
Crumbled Candied Pepperoni	1 Cup

Method of Preparation

1. Preheat a deep fryer to 350°F.
2. Combine all ingredients and mix well.
3. Let the donut dough rest for at least 4 hours or refrigerate overnight.
4. Portion donuts with a 1-oz. scoop directly into the fryer.
5. Fry the beignets until golden brown and transfer to a plate lined with paper towels.
6. Dip the warm beignets into the glaze and top with candied pepperoni.

Pink Confectioners Glaze

Yield: 4 Cups

Ingredients

	Amount
Confectioner Sugar	8 Cups
Coffee Mate, French Vanilla	5 ½ fl. oz.
Pink Food Coloring	½ tsp

Method of Preparation:

1. Combine all ingredients.
2. Store under refrigeration in a covered plastic container for up to 7 days.

Candied Pepperoni

Yield: 1 Cup

Ingredients

	Amount
Liguria Cup & Char Pepperoni	6 oz.
Brown Sugar	¼ Cup

Method of Preparation:

1. Preheat a convection oven to 350°F.
2. Transfer *Liguria Cup & Char Pepperoni* to a parchment lined sheet pan. Leave a ¼ inch space between each pepperoni.
3. Sprinkle pepperoni slices with brown sugar and bake in the oven for 7 minutes or until caramelized.
4. Remove the candied pepperoni off the sheet pan and transfer to a cooling rack.
5. Once cooled, chop the pepperoni. Store in an airtight container until ready to use.



Bloody Peppi-Mary



A classically-seasoned Bloody Mary served with *Liguria Prima Qualita Natural Spicy Pepperoni*, mini caprese skewers, celery, and carrot sticks.

Yield: 4 Servings

Serving Size: 6 fl. oz.

Ingredients

Bloody Mary Mix

Vodka

Amount

18 fl. oz.

6 fl. oz.

Garnish

Liguria Prima Qualita Natural Spicy Pepperoni

Mini caprese skewers

Carrot sticks

Celery sticks

Lemon Juice

Celery Salt

4 Slices

4 Each

Garnish

Garnish

Garnish

Garnish

Method of Preparation

1. Rim a glass with lemon juice and dip in celery salt.
2. Fill the glass with ice and top with vodka and Bloody Mary Mix.
3. Garnish the glass with mini caprese skewers, carrots, celery, and *Liguria Prima Qualita Natural Spicy Pepperoni*.