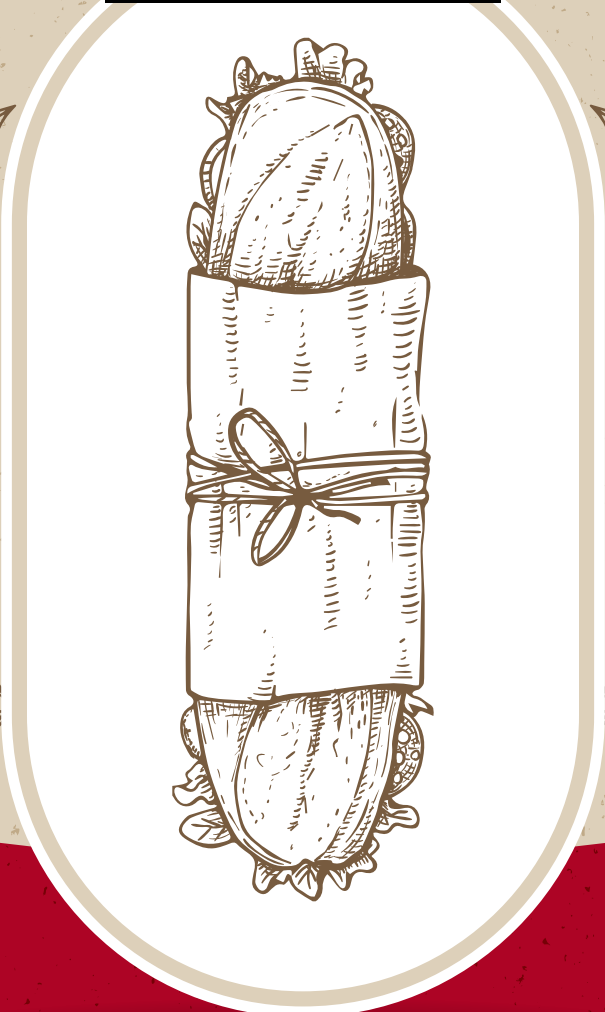




The best sandwiches by

STAZIONI LEVONI

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COOKBOOK





FROM THE OPEN LAB AT THE “PORTE APERTE IN LEVONI” EVENT



The first Stazioni Levoni sandwich cookbook is here. Explore lots of tasty recipes that reinterpret the quintessential snack, designed by our working groups at the event.

Check out the prizes awarded to the mouth-watering creations of our participants!

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BEST SANDWICH AWARD

Grand Gourmet



“IL SICULO RIVISITATO”

- The ideal sandwich for a simple lunch

Working group:

“ASSOLUTAMENTE LEVONI”

- Salumeria Pontillo Vincenzo (Agrigento)
- L'Alimentari di Lisi Oriana & C. sas (Frosinone)

INGREDIENTS

- Crispy 5 grain ciabatta bread
- L'Artemano Levoni Cooked Ham
- Fiordilatte mozzarella
- Dried tomatoes
- Pulled Sciacca anchovies
- Fresh basil leaves
- Oil
- Salt
- Pepper



“IL GUSTO TRA LE MANI”

- Enjoy each bite, let dreams take flight!

Working group:

“I MAIALINI VOLANTI”

- Salumeria Porfiri Stefania (Macerata)
- Macelleria Parton (Padova)

INGREDIENTS

- Wood-fired bread
- L'Artemano Levoni Mortadella
- Sweet Gorgonzola
- Caramelized onion

BEST SANDWICH AWARD

Lunch break



“IL TRICOLORE”

– For a sandwich with zest, go for our tricolor best!

Working group:

“AFFETTOSAMENTE LEVONI”

- Salumeria Tagliani Olivo (Brescia)
- Prosciutteria Macelleria e Salumeria di Luca Caruso (Cosenza)
- Macelleria Rosso Alberto (Torino)

INGREDIENTS

- Crispy Ciabatta Bread
- L'Artemano Levoni Cured Ham
- Parmigiano Reggiano cream
- Grilled artichokes
- Chunks of walnuts

“LA ROSETTA PERFETTA”

– For the snack that's hard to forget, grab yourself a rosette!

Working group:

“IL MAIALINO RAMPANTE”

- Salumeria Trockner Sebastian srl (Bolzano)
- Salumeria Ferrara Principia (Potenza)

INGREDIENTS

- Bread rosette
- L'Artemano Levoni Mortadella
- Stracciatella cheese
- Chopped pistachios
- Arugula

BEST SANDWICH AWARD

Taste & lightness



“IL CAMURRIUSE SICILIANO”

- Light, but not too light

Working group:

“I CORONA”

- I Salumi del Re (Catania)
- Alimentari De Notaris Luca (Avellino)

INGREDIENTS

- White bread
- L'Artemano Levoni Cured Ham
- Fiordilatte of Agerola cheese
- Dried cherry tomatoes

“PANINO SCHIACCIATA TOSTATA”

- Levoni-inspired sandwich with Artemano cured ham for a taste of Italy

Working group:

“I LEVONCINI FOREVER”

- Antichi Sapori di Volpe Luigi (Roma)
- I Carnivori di Zotti Marino (Frosinone)

INGREDIENTS

- Flatbread
- L'Artemano Levoni Cured Ham
- Stracciatella cheese from Puglia
- Artichokes in oil
- Traditional extra virgin olive
- Freshly ground 3-pepper mix

BEST SANDWICH AWARD

Inclusive



“DA NORD A SUD”

- The sandwich that unites us!

Working group:

“I LEVONETTI”

- Salumeria Pontillo Vincenzo (Agrigento)
- Salumeria Schenone dal 1936 di Schenone Giovanna Maria (Pavia)
- La bottega del gusto di Giuseppe Fragale (Cosenza)

INGREDIENTS

- Homemade bread
- L'Artemano Levoni Cooked Ham
- Sweet Gorgonzola cream
- Flakes of Silan Caciocavallo cheese
- Dried cherry tomatoes

“FOCACCIA ARTEMANO”

- For lunchtime delight, a Levoni ham focaccia takes the spotlight!

Working group:

“I RIGOROSAMENTE LEVONI”

- Salumeria Fratelli Esposito (Germania | RANSBACH-BAUMBACH)
- Salumeria Mamma Maria (Germania | KOELN)
- Gustomania (Germania | HAGEN)

INGREDIENTS

- Focaccia
- L'Artemano Levoni Cured Ham
- Red sun-dried cherry tomato pesto
- Arugula
- Burrata

MANTOVA,

October 22/23 – October 29/30, 2023



Thank you for taking part!

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