

Volpi Coppa Cubano

Prep Time: 15 minutes

Cook Time: 2 hours 15 minutes

Yield: 4 servings

Ingredients

For Roast Pork:

- 3 lbs. Pork Butt (Boston Butt or Picnic Shoulder)
- 4 Garlic cloves, peeled
- 2 sprigs fresh Oregano
- 1 TBSP Sazon spice mix
- 1 TBSP Adobo spice mix
- 1 TBSP Kosher Salt
- 2 TBSP Extra Virgin Olive Oil
- 2 TBSP Apple Cider vinegar

For Cubano:

- 6 to 8 ounces sliced roast pork, thinly sliced
- 4 ounces (about 8 slices) thinly sliced deli ham, or more as needed
- 8 slices Volpi Traditional Coppa, or more as needed
- 4 slices sliced Swiss cheese, or more as needed
- 2 TBSP Yellow Mustard
- 1 cup sliced hamburger pickles, drained from liquid
- 1 loaf of Cuban style bread

To prepare Romesco

1. Pre-heat oven to 375 degrees F.
2. In a blender, combine garlic, oregano, sazón, adobo, salt, olive oil, and vinegar. Pulse until smooth to make a marinade.
3. With a knife, make cuts on the surface of the pork approximately ¼ inch deep. Be mindful of any bones if your pork is bone-in.
4. Rub the marinade all over the surface, making sure some of the marinade goes into the cuts. Place on an oven proof dish, rack or pan. Cover with plastic wrap, followed by aluminum foil.
5. Roast in oven for 1 ½ hours. Uncover and remove the plastic and foil. Roast for another 30 mins until skin is lightly browned.
6. Allow to rest for about 1 hour or refrigerate overnight before slicing.

To prepare Cubano

1. Pre-heat a griddle or pan medium high heat.
2. Slice Cuban bread in half and portion out to 4 sandwiches, approximately 6 inches long each or as desired.
3. Layer the sandwich with 3 slices or approximately 1.5 ounces of roast pork, topped with 2 to 3 slices of ham, and 2 to 3 slices of Coppa.
4. Top with 1 to 2 slices of Swiss cheese.
5. Brush the griddle or pan with a light coat of oil or butter.
6. Place on the griddle and press with a weight, another pan or griddle top, or a weighted plate. Press down to compress the sandwich slightly. Lower the heat to medium.
7. Flip sandwich once the first side is light golden. Repeat on the other side. Press slightly.
8. Remove from griddle or pan, place on a cutting board.
9. Open the sandwich carefully, spread a thin layer of mustard (approx. ½ TBSP per sandwich) inside on both sides of the bread. Add the pickles on top of cheese or under meats.
10. Close sandwich and slice in half on a bias. Serve and enjoy!

Volpi Saltimcoppa

Prep Time: 15 minutes

Cook Time: 25 minutes

Yield: 4 servings

Ingredients

8 (2-oz.) chicken cutlets, out of 2 to 3 chicken breasts

Kosher salt and freshly ground pepper

16–24 thin slices of Volpi Traditional Coppa

16–24 fresh sage leaves

1/2 cup flour

1/3 cup extra-virgin olive oil

6 TBSP unsalted butter

1/2 cup marsala

½ cup chicken stock

To prepare Saltimcoppa

1. Using a meat mallet, pound the chicken cutlets, between 2 sheets of plastic wrap until each piece is about 1/8 inch thick. Lightly season with salt (little is needed) and pepper to taste.
2. Place 2–3 sage leaves on top of the chicken, followed by 2–3 slices of coppa. Gently press down into the chicken. Stitch them with toothpicks to keep the coppa in place.
3. Place the flour on a large plate. Dredge each piece of chicken in the flour, shake off any excess, and set aside.
4. In a 12-inch skillet, heat 2 tablespoons of the oil and 2 tablespoons of the butter over medium-high. Add 4 to 5 pieces of chicken, coppa side down, and cook, turning once, until the coppa side is crisp and the chicken side is golden brown, about 3 minutes per side. Repeat until you brown all cutlets. If the butter and oil mixture is getting too dark, lower the heat slightly. If too dry, add more oil and butter.
5. Transfer the chicken to a paper towel-lined plate. Allow to rest for a few minutes. Remove and discard the toothpicks carefully.
6. Drain and discard excess oil and butter from the skillet, if needed, place over medium high heat. Add the marsala; cook, scraping up browned bits, until reduced by half, 2 to 3 minutes.
7. Add the stock; reduce by half, about 3 to 5 minutes. Remove from heat and reduce heat to medium.
8. Stir in the remaining 4 tablespoons of butter and once all incorporated, return to heat.

Recipes by Rosana Rivera
For Volpi Foods

9. Return chicken to skillet; cook, turning occasionally, until sauce thickens slightly, 1–2 minutes. Transfer to a platter and serve. (Alternatively, drizzle the pan sauce over the meat and serve.)