

## SECOND COURSES

Pork neck marinated in Malto d'Orzo beer wrapped in San Daniele cheese with steamed cabbage

### Ingredients for 4 people

- *20 slices San Daniele ham*
  - *500 g pork neck*
  - *Salt to taste*
  - *2 knobs of butter*
- *1 bottle of Malto d'Oro beer*
  - *2 cabbages*

### Preparation

Cut the coppa into 2 cm thick cubes, brown them in a pan with butter, blanch the cabbage in plenty of hot water for 8 minutes, drain and pat dry. In a pan, mix the Malto d'Oro beer (a typical San Daniele beer) with a little butter and a pinch of 00 flour until thickened. Wrap the coppa with slices of San Daniele, plate the coppa, prosciutto, and cabbage rolls, and drizzle a little beer sauce over each roll.