



## PRESS RELEASE

### For holidays on the road, simple and quick recipes with Provolone Valpadana PDO.

**On the portal [www.borntobeauthentic.eu](http://www.borntobeauthentic.eu) there are some suggestions created exclusively by the Consorzio Tutela Provolone Valpadana to prepare wraps, club sandwiches and salads and make your holiday breaks appetising.**

January 24, 2024 – It's holiday time, to be slow paced, and share more as a couple and with the family, but also for simple and equally tasty ways to cook and eat outdoors. This is why we need good, genuine, and versatile ingredients, such as Provolone Valpadana PDO, which surprises, every time, with its ability to adapt and enhance, with its lively character, the most varied pairings.

So, for those who are already on the road with a minivan or staying in campsites or holiday homes, choosing autonomy also from the culinary point of view, the 'Born to Be Authentic - Provolone Valpadana, a PDO cheese from Europe' project offers some easy and easily prepared suggestions to get organised and enjoy a well-deserved holiday.

Whether one opts for adventures in the Australian outback or ocean splashes along spectacular coastal roads, egg dishes, club sandwiches and salads are great quick fixes to make one's holiday breaks appetising.

If you want to fill up on protein with eggs, you can opt for a quick omelette with cooked ham and mild Provolone Valpadana PDO, or a hearty bruschetta of bread topped with spinach, poached egg and strong Provolone Valpadana PDO.

Even the iconic club sandwich, king of multi-layered sandwiches, becomes a meal for holidaymakers on the road: you can choose the version with tomato, lettuce, chicken, mayonnaise, and mild Provolone Valpadana PDO or the bolder filling with fried egg, bacon, avocado, mayonnaise and strong Provolone Valpadana PDO.

For those who do not want to give up the pleasure of a fresh salad, the Caesar Salad with the original addition of strong Provolone Valpadana PDO proves to be an excellent solution for dealing with the sunny atmospheres of the season.

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**Born TO BE AUTHENTIC.**  
PROVOLONE *valpadana*  
A PDO CHEESE FROM EUROPE

These recipes, and many others, with the full preparation and the chef's advice, can be found on the project's official website "**Born to Be Authentic – Provolone Valpadana, a PDO cheese from Europe**" [www.borntobeauthentic.eu](http://www.borntobeauthentic.eu).

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