

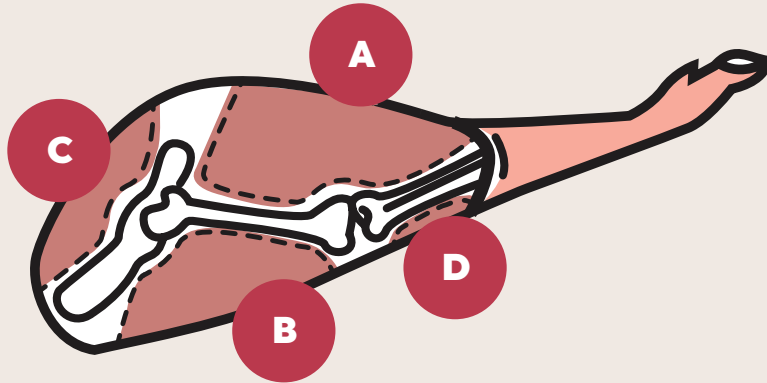
A top-down photograph of a wooden cutting board. The board is covered with several slices of prosciutto, some of which are draped over pieces of toasted bread. In the upper left corner, a small white bowl contains fresh green basil leaves and a single red tomato. The background to the right of the board is a light-colored, weathered wooden surface. The text "CUTTING GUIDE" is overlaid in the center of the image in a white, sans-serif font.

CUTTING GUIDE

JAMON (HAM LEG)

Bone Structure and distinctive muscle groups

A Jamón has four main zones and each has its own distinct characteristics.

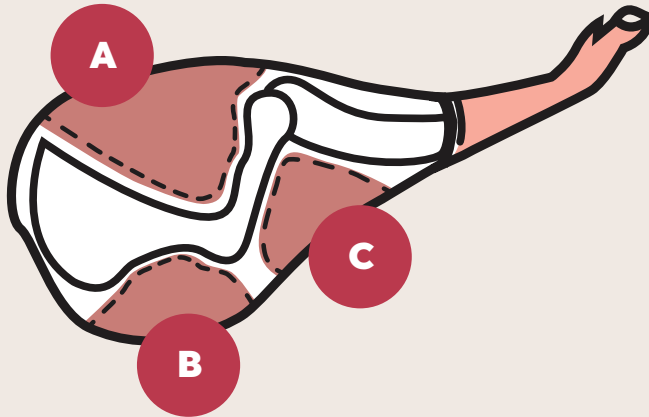


- A The Maza** (The back of the leg) contains the finest section of meat which is well marbled and succulent.
- B The Babilla** (The front of the leg) is opposite the Maza and is much leaner. Therefore the meat tends to be more cured and less juicy.
- C The Punta** (The Flank) this is the juicy and flavoursome tip of the ham which benefited from fat collection during the hanging process.
- D The Jarrete** (The Shin) this is the area around the hoof and the meat is very sweet and aromatic.

PALETA DE JAMÓN (HAM SHOULDER)

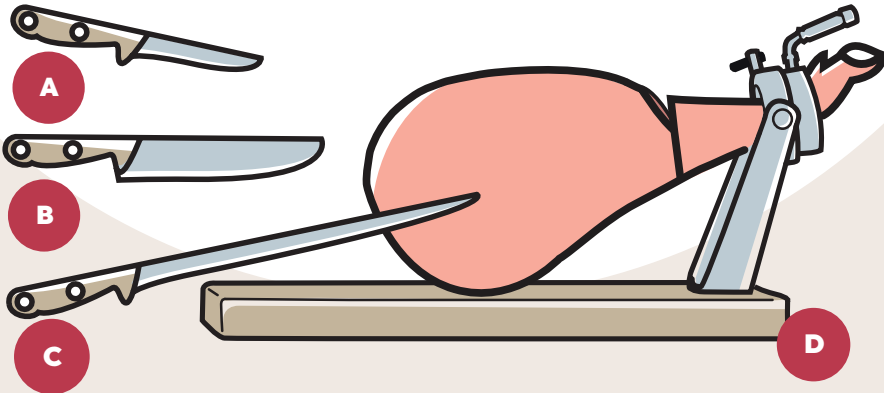
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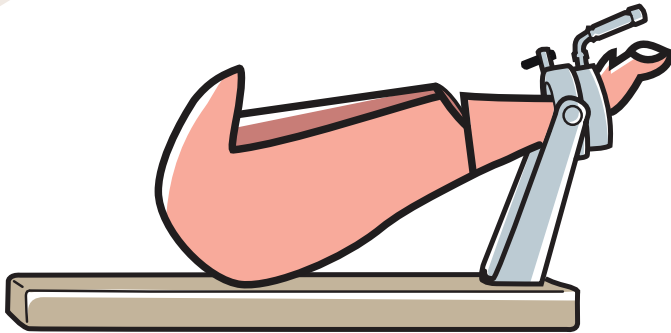
EQUIPMENT



To safely slice a Ham, you will need the following

- A Small knife** to cut around the bones.
- B Sturdy knife** to remove the outer layers and hard skin.
- C Slender, flexible knife** to cut the slices.
- D Sturdy ham holder** to keep the ham in a stable and fixed position.

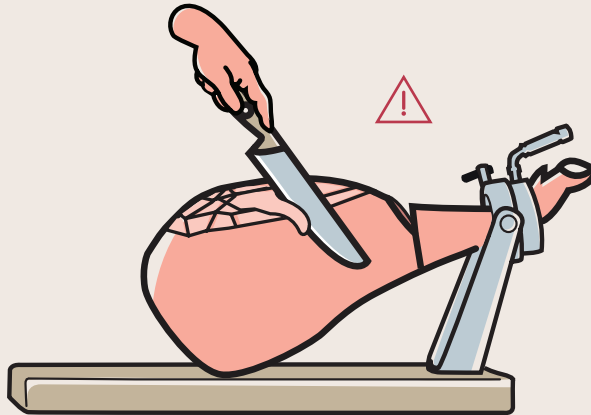
GETTING STARTED



Secure the ham tightly in the holder with the hoof facing upwards. It is important to ensure that the ham and the holder are perfectly stable and on a flat surface before you start cutting.

To begin, you should use a sturdy knife to completely cut around the top of the ham leg in a 360° motion approx. 2 inches below the small bump on the surface (indicating the ankle bone).

REMOVING THE RIND



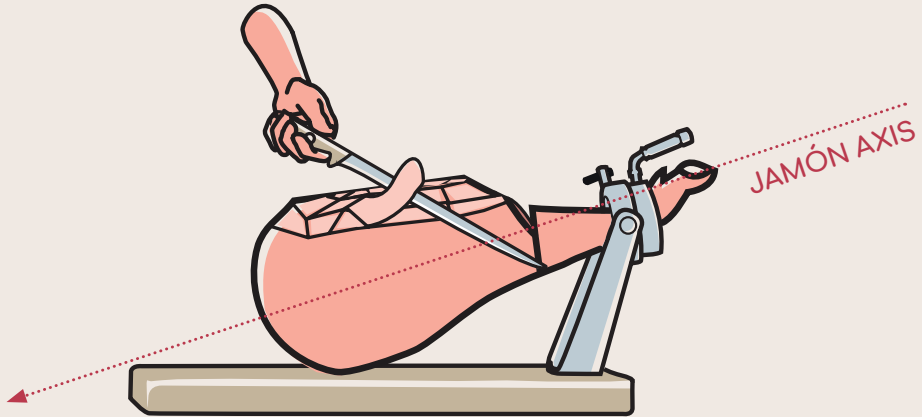
The first stage of preparing the ham for slicing is to remove the hard yellow rind. However, only remove rind from the section you will be eating that day to prevent the rest of the ham from drying out.

To remove the rind, use a sturdy knife cutting down from the hoof to the flank. **Always make sure your free hand remains above the cutting edge of the knife and out of the way.**

These first strips of dark yellow rind and fat are bitter and should be thrown away.

After you have removed the outer skin, you will reach lighter strips of white fat which should be kept and used to cover the exposed meat during storage.

STARTING TO SLICE



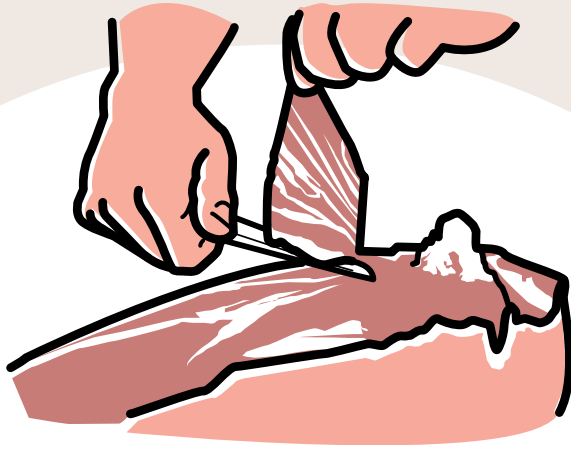
When slicing, you should use the long flexible knife to cut across the ham, using only a small amount of pressure - never force the cut.

The goal is to slice in a straight line parallel to the axis of the ham and never in a "U" shape.

It is important to always cut the ham downwards from the hoof to the flank.

The free hand should only be used to remove the slices once cut and you must always keep it above the cutting edge of the knife to avoid injury.

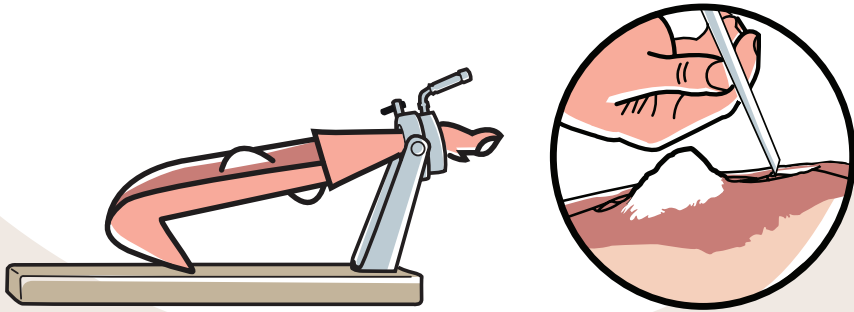
THE PERFECT SLICE



Try to avoid cutting bacon sized slices! Each slice should be approx. 3-4 cm wide and cut as thin as possible. You should be able to see the cutting edge of the knife through the meat as you slice.

Each slice should contain just enough meat for one bite and have a small edging of fat to supplement the flavour.

CUTTING THE FRONT OF THE LEG

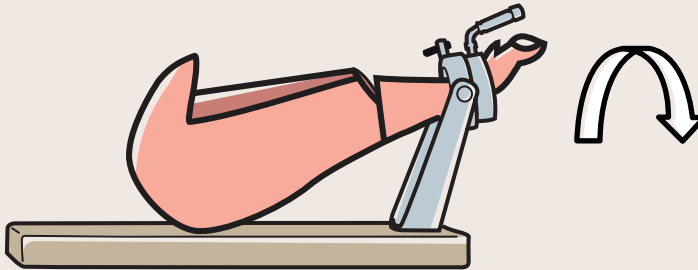


The biggest obstacle to slicing your Jamón in straight, parallel lines will be dealing with the bones. As a guide, the bone structure is shown on pages 2 and 3.

When you reach a bone, you should cut around it using a small knife to separate it from the meat.

Then continue slicing up to the bone to remove the meat. This will ensure the slices are cleaner and easier to remove.

TURNING THE HAM

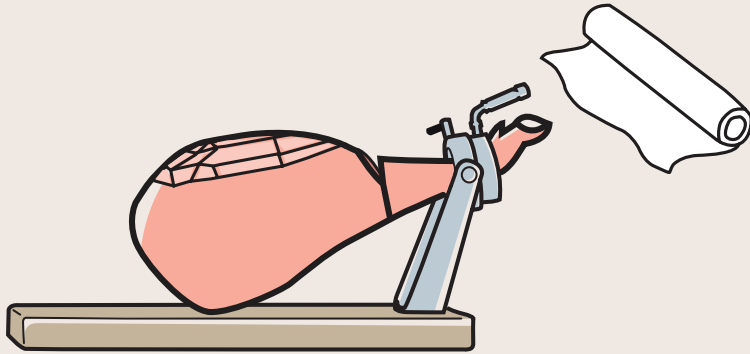


When you have finished slicing the back section, you reach either the shoulder bone (for Paleta) or the knee joint (for Jamon), rotate by 180° and secure in the holder before continuing to slice.

You can now start cutting the front of the leg (The Babilla). As before, remove the yellow rind and keep the white fat layer.

Where you find meat that is difficult to reach and cannot be sliced, try cutting this into cubes. These cubes can be served on their own or are delicious in other cooked dishes.

STORAGE



Once you have finished cutting, cover the exposed meat with the excess white fat you saved and coat this in olive oil to prevent the meat from drying out.

Store in a cool, dry place and consume ideally within 4 weeks of first cutting.

If you want to cover the Jamón, it is best to use greaseproof paper or a linen cloth. **We do not recommend covering the ham with plastic film as this may encourage mould growth.**

Excess slices can be refrigerated but should be brought back to room temperature before consuming.

JAMÓN.CO.UK



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