



Serving suggestion

JAMÓN SERRANO ESPAÑOL

SPANISH SERRANO HAM

PRESERVATIVE FREE

A ham to which we devote all of our experience, tradition and the very best raw materials: Spanish ham and Mediterranean sea salt, and nothing else.

No added nitrites and nitrates.

Just 100% natural ham with 100% outstanding taste.



MINIMALLY PROCESSED

SPANISH HAM AND MEDITERRANEAN
SEA SALT ONLY

PRODUCT OF SPAIN



PERFECT CARVING

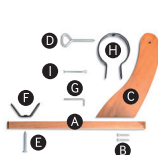
This ham is best served in wafer thin slices, so please ensure your knife blade is very sharp and the ham is clamped securely in the stand before you begin. Carving can initially be tough so take care when handling your knife.

1. Make a vertical slice of around seven inches below the hoof to make carving easier.
2. Next, carefully remove the rind from the top of the ham to reveal the tender meat. (Please retain this rind as it will be used later to help preserve the ham).
3. Depending on how much ham you want, slice the desired amount of rind away from the flank. This should be done in an almost vertical angle to ensure an easy carve. And when carving the other side, please be careful to leave some of the flavoursome fat on the meat.
4. Your ham is now ready to carve into wafer thin slices. Use a sharpened knife to slice evenly with a smooth sawing action, adjusting your cutting angle when you reach the hip bone.
5. After fully carving one side of your ham, turn the joint over and repeat.



ASSEMBLING YOUR STAND

STEP 1. CHECK YOUR BOX ASSEMBLY CONTENTS



Before you begin, check your Ham Stand Set includes the following items:

- | | |
|-------------------------------|----------------------------------|
| A 1x Wooden board | F 1x Metal ham rest |
| B 2x Screws | G 1x Allen key |
| C 1x Wooden ham holder | H 1x Metal ham leg holder |
| D 1x Clamp | I 1x Nut + Screw |
| E 1x Metal bolt | |

STEP 2. ASSEMBLING YOUR HAM HOLDER AND REST



1. Place the wooden ham holder (C) at the end of the wooden board (A) where there are two screw holes.
2. Put the screws (B) through the holes and tighten the screws with the allen key (G) to the rear of the wooden board.
3. Place the metal ham leg holder (H) at the top of the wooden ham holder and fit it with the nut and screw (I).
4. Line up the clamp (D) to match the metal ham leg holder (C) and fix it by hand.
5. Place the metal ham rest (F) at the end of the wooden board where there is one screw hole.
6. Put the metal bolt (E) (from the bottom) through the hole of the wooden board (A) and the metal ham rest (F) on the top and screw with the allen key (G).

STEP 3. FIXING THE HAM LEG



Place your Jamón Serrano leg on the wooden ham holder and fix it in place to avoid any movement. It is now ready to carve.

REMEMBER...

The perfect way to carve your Jamón Serrano is in short thin slices. Try to make your slices approximately one inch wide and three inches long.

PLEASE NOTE

There may be small white specks visible in the meat as a result of the curing process. These are regarded as a sign of quality curing and perfect maturation, and are perfectly harmless.

SERVING TO IMPRESS

After carving, lay the slices on a wooden board and allow them to breathe for at least thirty minutes. This intensifies the flavour for a truly authentic taste. Serve this classic Spanish tapas dish with a drizzle of Extra Virgin Olive Oil and creamy Extra Special Manchego cheese.

STORING YOUR JAMÓN SERRANO

This Jamón Serrano is cured patiently, in a traditional way, for a minimum of 12 months. It could be restored at room temperature, or for better quality meat, it may be refrigerated.

KEEPING THIS JAMÓN SERRANO IN PRIME CONDITION

1. Retain the rind and use it to cover the exposed area of meat after carving. It should be placed directly back on top of your ham to keep it from drying out.
2. Brushing the surface of the ham with a little olive after carving can also ensure the meat remains moist.
3. Always cover your ham with cling film or foil after carving. This will protect the joint from excess humidity and moisture.

Note: This Jamón Serrano will drip oil as it stands for long periods. This is normal and will continue during the curing process.

SOME EXTRA SPECIAL TIPS...

- If your ham has not been used for a few days, remove and discard the first slice to reveal tender meat for carving.
- A mould may form on the surface of the ham. This is harmless and completely normal, and can be removed by gently rubbing with clean kitchen towel and olive oil, before thinly slicing away the affected area.
- If your ham is in storage for long periods of time, rotate the joint regularly as it continues to cure.



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