



NOEL Consorcio Serrano Ham Reserva from Spain, free from nitrites and nitrates, and matured for an intense flavour. A selected product guaranteed by the "Consorcio del Jamón Serrano Español" seal of quality.

Traditional use

Spaniards are passionate about ham. It is consumed at any time of day or night and at every type of celebration.

If you want to impress your guests, this Serrano ham is a show-stopper. Sliced into short wafer-thin slices, Serrano ham can be served as tapas with manchego cheese on sliced baguettes and drizzled with extra-virgin olive oil. It pairs well with fruits, such as olives, melons and figs, and can be added to a green salad or served for breakfast with scrambled eggs potatoes.

Serrano ham as an ingredient

There are various ways to incorporate Serrano ham into recipes which will offer a real Spanish twist to your dishes. Ham can be sliced in different ways but the most common are hand carved slivers, strips or diced pieces. The way in which you prepare your ingredient will depend on the dish ie: when stuffing, diced ham is far more workable, hand carved ham is better for recipes that require that authentic touch or when arranging an artistic display, as when carving direct from the leg you yourself can determine and cut the ham to required size and to a degree, its shape. Vacuum packed ham also has its place, better from the leg but when it comes to wrapping say, fish fillets then the machine sliced ham certainly has its role being more pliable and broader through the slice.

Hot dishes

Serrano ham goes extremely well with chicken, the flavour pairing is a real gastronomic experience so much so that the Granada region of Spain has its very own "Pollo Granadina" or Granada chicken. The recipe uses diced Serrano ham which, when cooked with the chicken, turns almost crispy and adds a mild saltiness to what is essentially a very simple dish. Staying with chicken, Serrano ham either diced or cut into strips also works very well with tomato salsa adding flavour to the delicious 'Pollo con tomates'. Chicken breast can also be stuffed with Serrano ham and for the simple joint of pork even Christmas turkey try draping some thin slices over the top of the meat for an authentic bacon influence to your cooking.



Cooking with Serrano ham need not be complicated; after all it is simply an ingredient, a compliment or addition of flavour so whether you intend to serve it crispy, mix with pasta or wrap up that fish fillet Serrano ham is sure add a real hint of Andalucia to your cooking.

Cold dishes

As one of Andalucia's most famous tapas you are likely to receive Serrano ham in any Spanish bar, either on its own or accompanied by bread and olive oil or with fruit or nuts. One of the more famous pairing is with melon; the Cantaloupe melon works best pairing the sweetness of the fruit with the mild saltiness of the ham, an ideal weekend breakfast! Serrano ham is also used in a variety of salads adding flavour to fresh summer lunchtime dishes. Manchego cheese is another favourite as are grapes, figs, almonds, cold smoked salmon and ripe vine tomatoes.

Beverage pairings

WINE

If we choose just the right kind of wine to go with our Serrano ham, the pairing will be successful. But this is not easy, since there is a wide variety of both types of ham and wine.

For example, young red wines are an excellent choice for the pairing of Serrano ham from the Reserve group, since the lightness of the wine gives prominence to the intense flavor of this type of Spanish ham, while offering new shades and nuances of taste.

On the other hand, there is a unanimous opinion among experts regarding fortified wines, such as manzanilla, which are considered one of the best choices for pairing with Serrano ham. This type of pairing offers a pungent flavor that accentuates the delicious nuances of Serrano ham, and is probably the most acclaimed choice among experts.

If you want to experiment with a more unusual pairing, try accompanying your Serrano ham with a glass of chilled champagne. It is a wonderful choice for summer days because the power and nuances of Serrano ham works so well with the freshness of the champagne, bringing contrast to the combination. Both elements of this unusual pairing retain their own identity in a harmonious relationship, a unique taste experience.



BEER

Beers that best match Serrano hams are Lager. Without going into much detail, Lagers are low fermentation beers that ferment cold at low temperatures.

If you are one of higher fermentation beers or any craft beer, go ahead, in the end it is about looking for your own harmony and pleasure.