

Serrano Ham



The majority of Serrano *Jamones* are made from a landrace breed of white pigs or from commercial breeds such as Duroc or Berkshire are not to be confused with the often more expensive *jamón ibérico*, made from black Iberian pigs!

These aged hams were known as a delicacy even in the days of the Roman Empire. The protein is of high quality and after curing for 12-14 months the meat becomes a rich intense red colour.

The serrano leg is always bigger than the *Ibérico* as it always contains less fat due to the different diets of each pig breed. Unlike the Italian *prosciutto* which is cured cold, the Spanish *Jamones* (*ibérico* & *serrano*) are cured in a specially ventilated room that mimics the conditions of the traditional cellar.

Jamón serrano can be used in a charcuterie board, in a *bocadillo* (crunchy bread roll), salad, stews, croquettes, pasta, pizza just about wherever your culinary imagination can take you.

