

ESPAÑA BREED QUALITY CURED DRY LOIN AUTHENTIC LA ALBERCA CHORIZO  
TRADITION HAM BELLOTA SENSES SHOULDER AMBASSADORS OAK  
TASTE HAM BELLOTA SENSES SHOULDER AMBASSADORS TREE

100%  
ORGANIC  
HAM ALL  
NATURAL

# How to Carve Your Ham

**FERMÍN**<sup>®</sup>

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THE LEGENDARY  
BREED OF PIG  
FROM SPAIN  
FREE RANGE DRY FLAVOUR  
CURED LOIN

SHOULDER LA ALBERCA SALCHICHÓN ARTISANAL SENSES  
DRY CURED LOIN HAM RANCH CHORIZO AUTHENTIC TRADITION  
AMBASSADORS CURED LOIN HAM RANCH CHORIZO AUTHENTIC IBERIAN OAK TREE SENSES

# Tools:

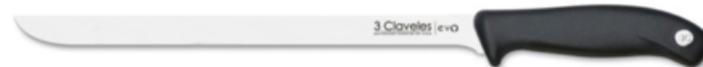
- 1) A ham holder to place the leg and work safely.



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## 2) The right knives



**A**

**A-Wide blade knife.** The blade is short and thick. It is used to make the first cut around the knuckle and begin trimming. Use it to peel the ham and remove the most superficial fat before start slicing.

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**B-“Jamonero” knife:** long, flexible and very sharp. This is specially designed to make the thinnest slices possible. This type of knife is also used for salmon.





**C-Boning/Dagger knife.** The blade is short and sharp (smaller than the first one).

It is used to make clean cuts around the bones to separate the meat to the bone.



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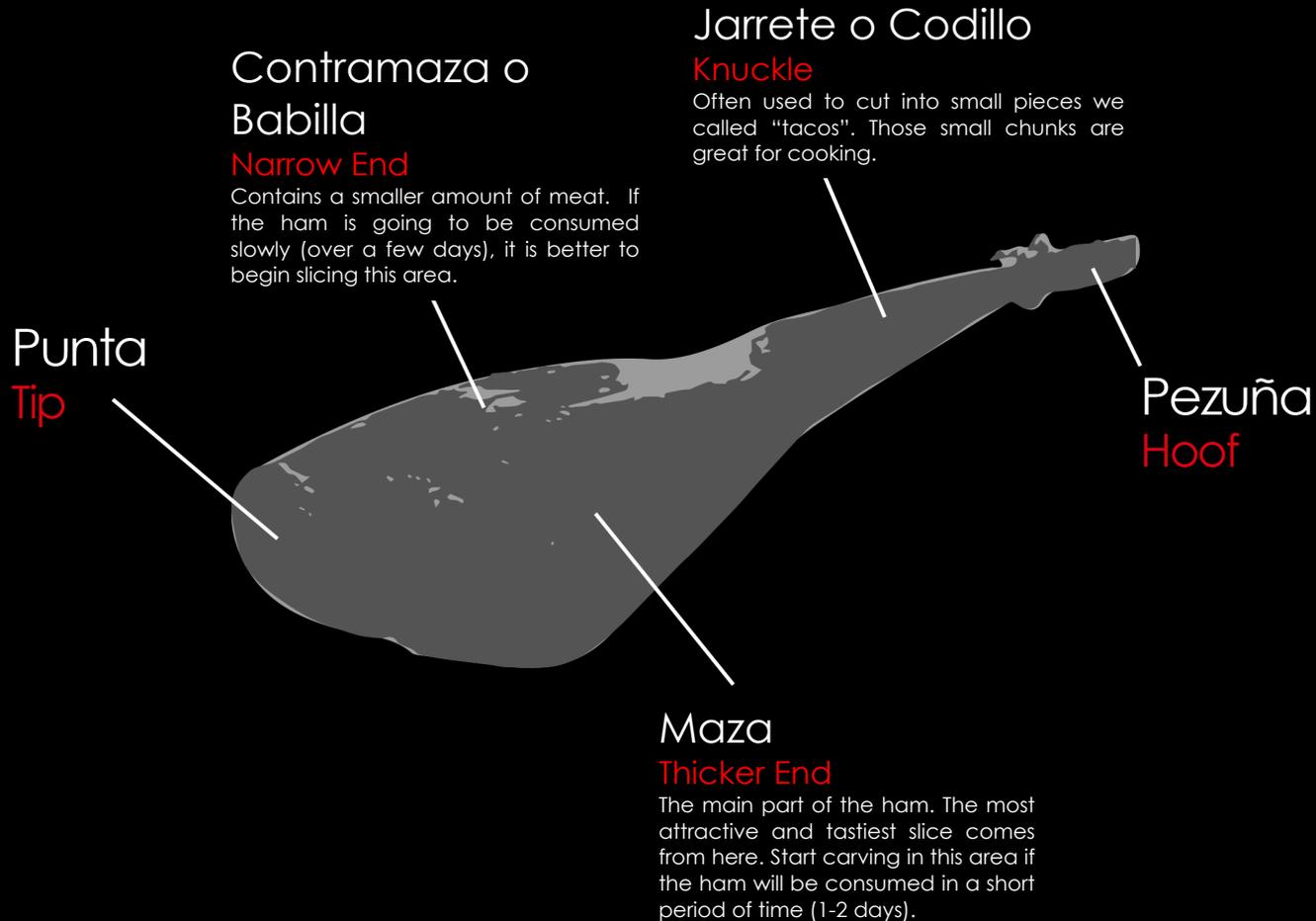
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You'll also need a **knife sharpener**. The first step before start cutting is to sharpe your knives.



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# Tips to become a great ham carver

## **STEP 1: PREPARE THE HAM**

Place the ham in the ham holder. The position of the hoof depends on the time it will take you to cut the whole ham.

- **The ham will be finished in less than 4 days:  
hoof facing upwards**
- **More time: hoof facing downwards**

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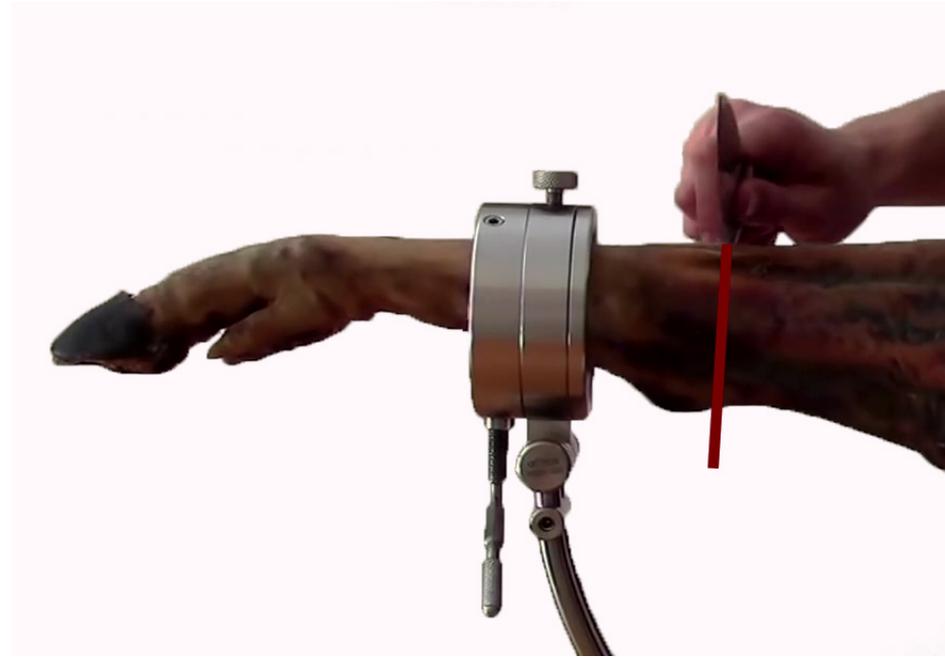
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## STEP 2: TRIM THE HAM using the wide blade knife

Make the first cut just down the *codillo* bone.

Then, proceed to take out the out-ward skin of the top of the leg and also the excess fat.



## **STEP 3: SLICING**

### **using the jamonero knife**

After peeling the area to be sliced, slide the jamonero knife from the hoof towards the hip.

**Keep the knife as flat as possible.  
The cuts must be straight and  
parallel to the bone.**



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## Good advise!

The slices should have the width of the leg,  
and the length ***not over 4 cm.***



## Use the boning knife

When you find the hipbone, cut around it with your knife to separate it from the meat. This will make it easier to maintain a flat surface.

- Then, continue cutting slices.



## STEP 4: TURN THE HAM

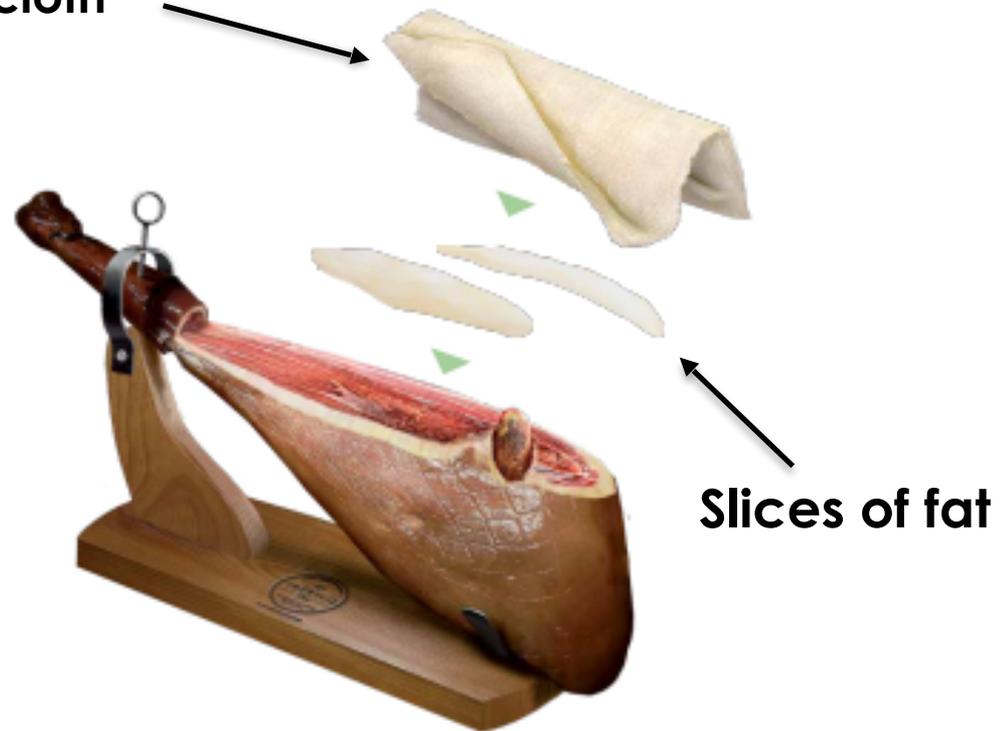
Once you have finished slicing one side, it is the moment to turn the ham.



# How to preserve the ham

- No need to refrigerate
- Keep in a cool dry place

Kitchen cloth



## Use it all!

The meat near the bones that cannot be carved in slices, can be cut in small “tacos” that can be used for cooking purposes.



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WITH **Love**