

H H O S Y O S

JAMONES Y EMBUTIDOS IBÉRICOS

SLICING MANUAL

MANUAL ON HOW TO SLICE A HAM

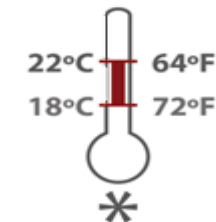
JARRETEO OR CODILLO

This is usually used to extract small pieces of ham.

TYPES OF KNIVES



CONSERVATION STORAGE



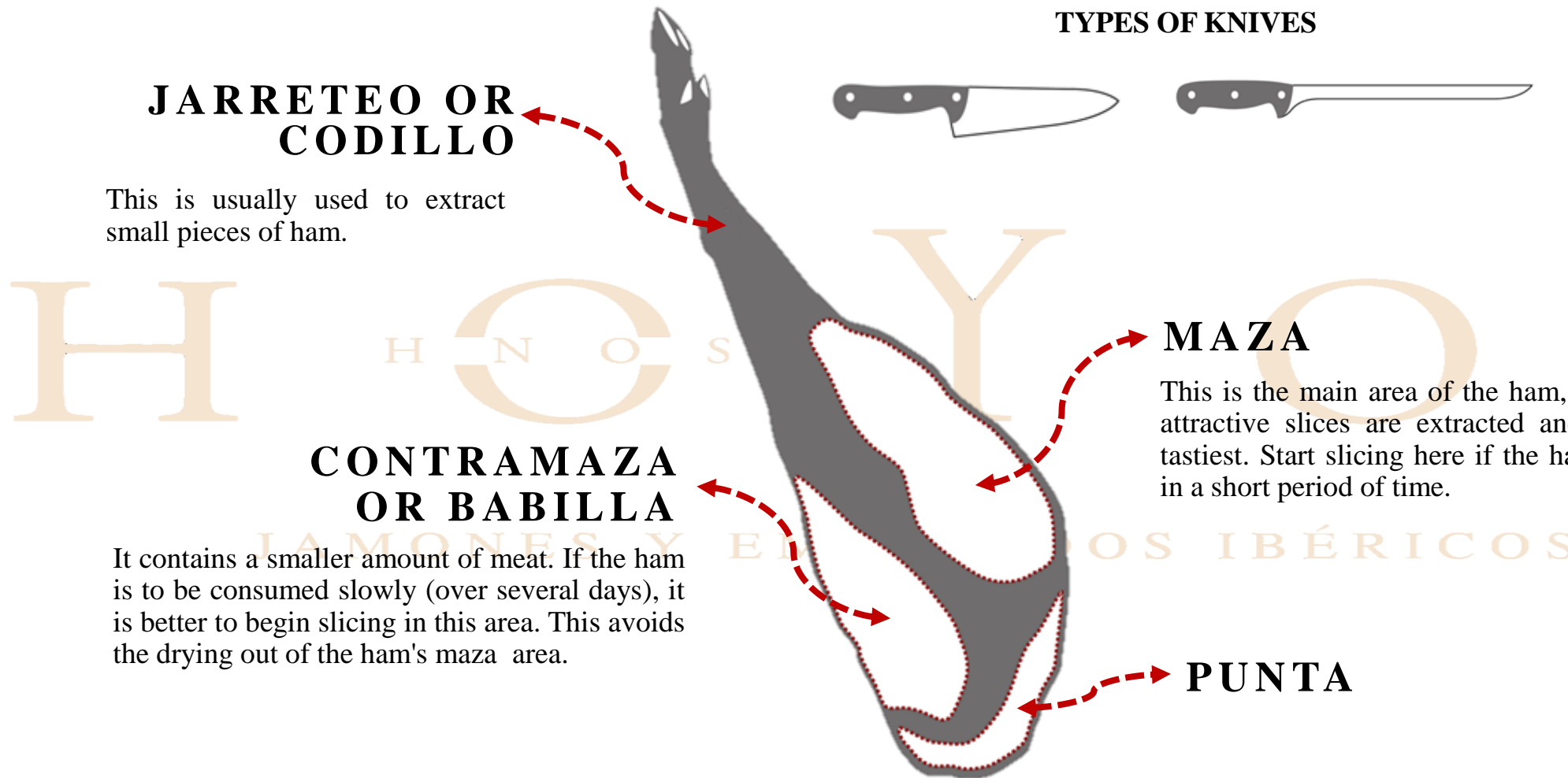
CONTRAMAZA OR BABILLA

It contains a smaller amount of meat. If the ham is to be consumed slowly (over several days), it is better to begin slicing in this area. This avoids the drying out of the ham's maza area.

MAZA

This is the main area of the ham, from which the most attractive slices are extracted and whose meat is the tastiest. Start slicing here if the ham is to be consumed in a short period of time.

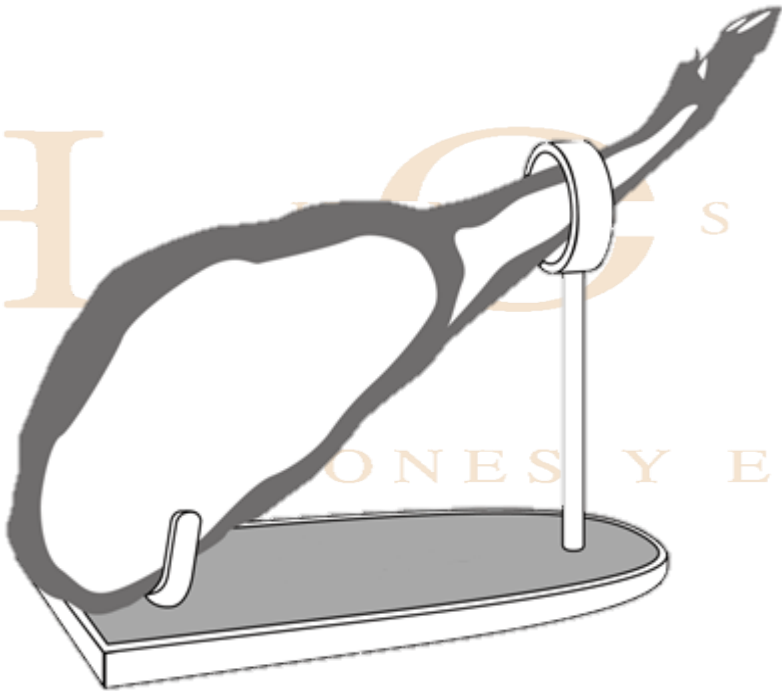
PUNTA



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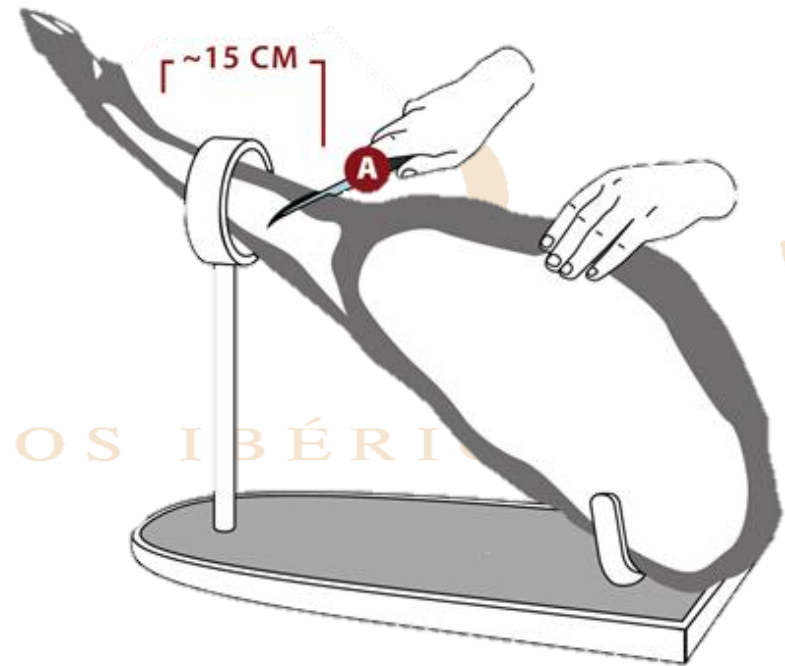
STEP 1.

Place the ham on the ham holder with the hoof facing up. Make sure it is securely fastened.



STEP 2.

Make a first cut to define the size of the slices with the knife and then proceed to remove the superficial skin from the upper part of the leg.



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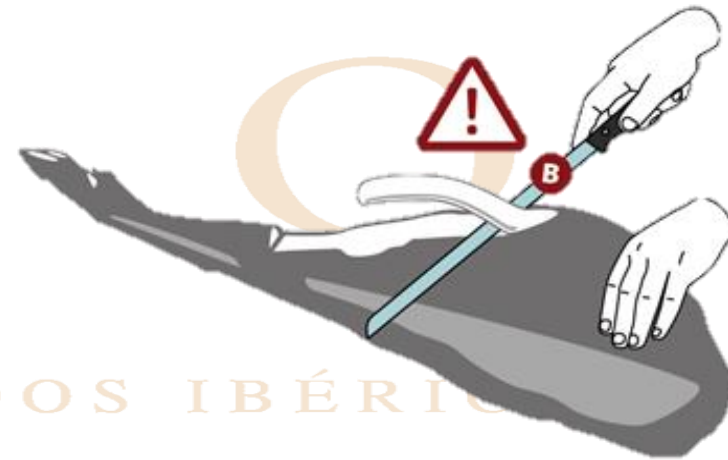
STEP 3.

Start by removing the skin and cover the ham, which will be slightly moldy due to the natural curing process.



STEP 4.

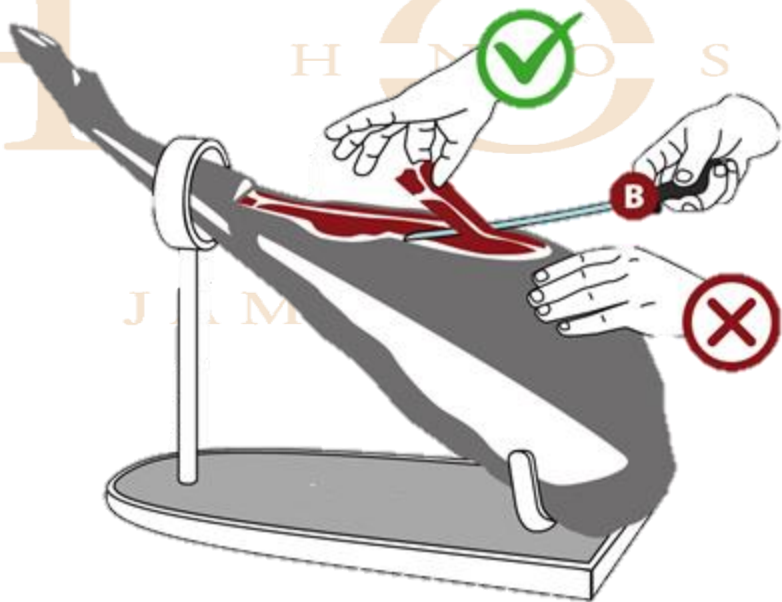
After removing the skin, cut off the fat. The fat should be saved to cover the area of the ham that is exposed after slicing. When the upper part of the ham is clean, we can cut the first slice. After finishing the cut, cover the area of the ham with the stored fat to preserve its properties.



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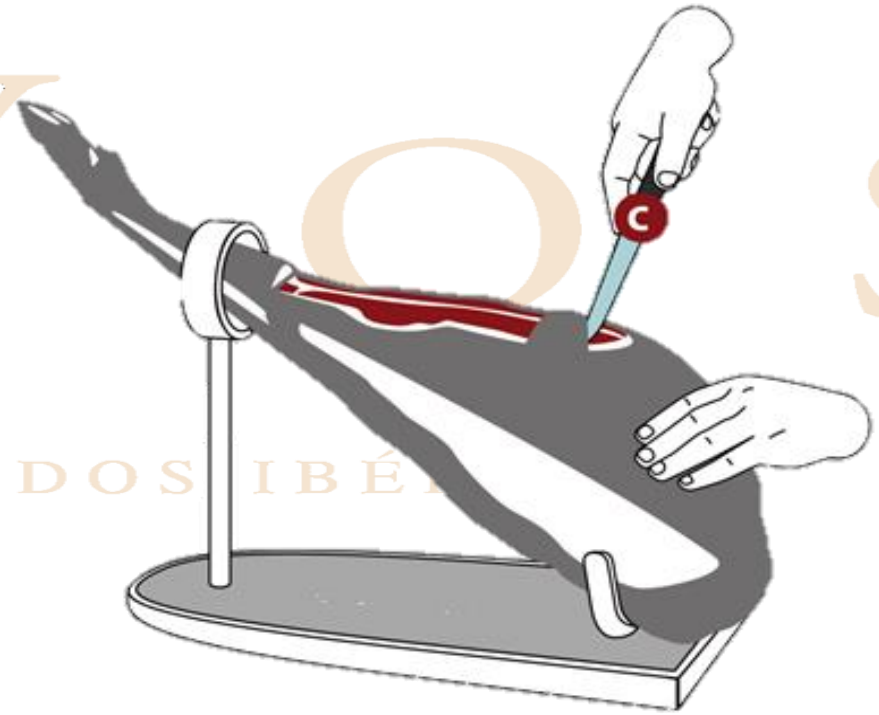
STEP 5.

The cuts should always be made in parallel and keeping the knife flat. The slices should have the width of the piece desired length, although they should not exceed 7 or 8 cm in length. Once the main area has been cut (with the hoof facing upwards), it is recommended to combine slices from the mace, which is tastier and juicier, with slices from the Punta.



STEP 6.

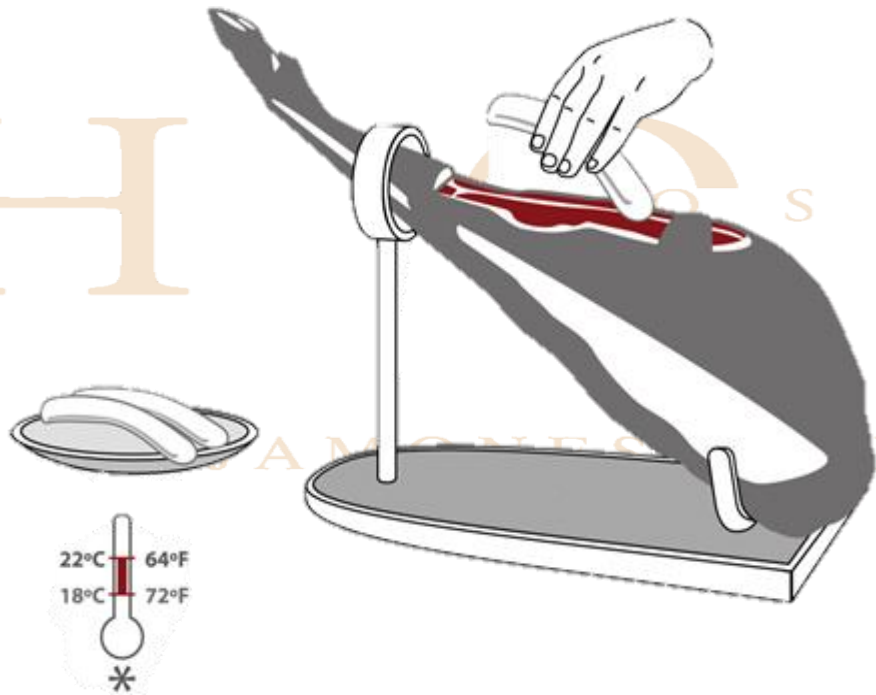
When reaching the hip bone, make a cut around this bone using a short knife, to extract clean slices from this area. Continue cutting slices.



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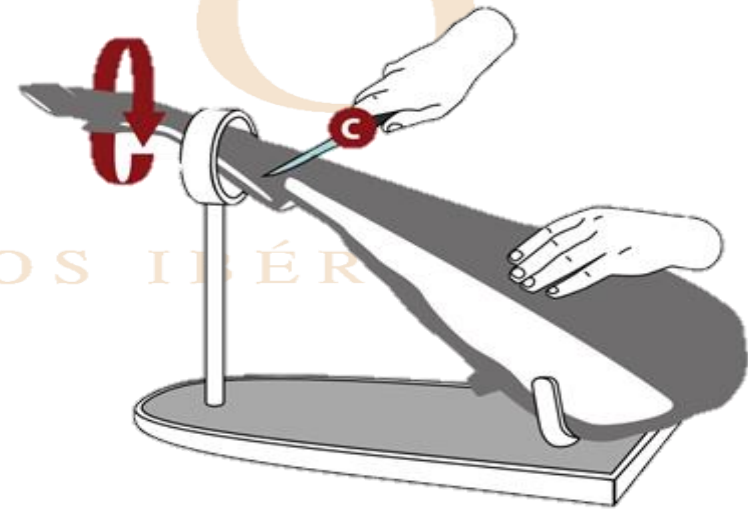
STEP 7.

When you finished slicing the desired amount, protect the slicing area of the ham with the pieces of fat previously reserved to keep the ham fresh. You can also use waxed paper.



STEP 8.

Once the area of the maza has been consumed, turn the ham over, placing it hoof side down, to continue cutting the contramaza or babilla. We begin in the same way as with the maza, making a cut in the upper part, near the ankle bone, and cleaning the skin and fat from the cut surface. TO FINISH - once again, we must cut slices as wide as the piece is and as long as desired. Meat attached to the bones that cannot be sliced can be cut into small cubes or chunks of ham that could be used for cooking.



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*At Hermanos Hoyos, we know that eating well
should be the norm, not the exception*



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