

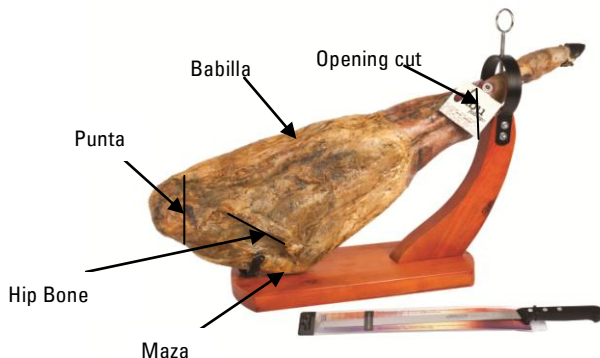


# BRINDISA

## CARVING INSTRUCTIONS

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# HAM CARVING INSTRUCTIONS



## How to carve your ham:

Fix the ham to the carving stand with the hoof facing down and away from you. Start by carving the *Babilla*, the shortest part of the ham. Make a cut around the hoof near the top joint of the foreleg and remove the rind on one side.

Remove the excess fat and keep it aside for wrapping the ham when carving is finished.

Use the long carving knife to start slicing the ham. Make thin slices. The cut must be straight, with no waves and parallel to the bone. Carve from the *Punta* towards the hoof.

The area being carved must always be clear of skin and the yellow layers of fat, as these would make the flavour bitter.

When near the hip bone, make a cut around it with the preparation knife. This will help to obtain more slices. Turn the ham over to cut the *Maza*, the largest part of the ham. Keep applying the same technique, including the cut around the hip bone in the *Punta*.

Once no more big slices are available the detailed work begins. Trim the fat around the hip and start slicing this part. The slices in this area are slightly fattier but very tasty.

Trim the rind around the first cut. Below there is a darker meat, with a rich flavour.

Serve your hand-carved ham as soon as possible, at room temperature. A good tip to enjoy all the flavour from the ham is to place the slices onto a warm plate.

## Safety:

Ensure the carving table is stable with the ham firmly placed and fixed securely in the ham stand. Ideally the table height should be approximately 90 cm.

When carving the ham, do not 'push' with the knife, stroke instead – let the blade do the work. To ensure you can do this safely, make sure the knife is always sharp enough and you are always at a comfortable angle.

Take great care when preparing and opening the ham and cut away from your body when possible.

## Storage:

Ham on the bone should be stored at ambient temperature both before and after it is opened, never refrigerated. This prevents the meat from tightening up or drying out.

After carving, the cut surface of the ham should be rubbed with the removed fat and covered with it, and then wrapped with a clean kitchen cloth. This will prevent the ham from drying out in storage.

**For more information, please visit: [www.brindisa.com](http://www.brindisa.com)**