HOW TO CARVE AN IBERICO BELLOTA HAM

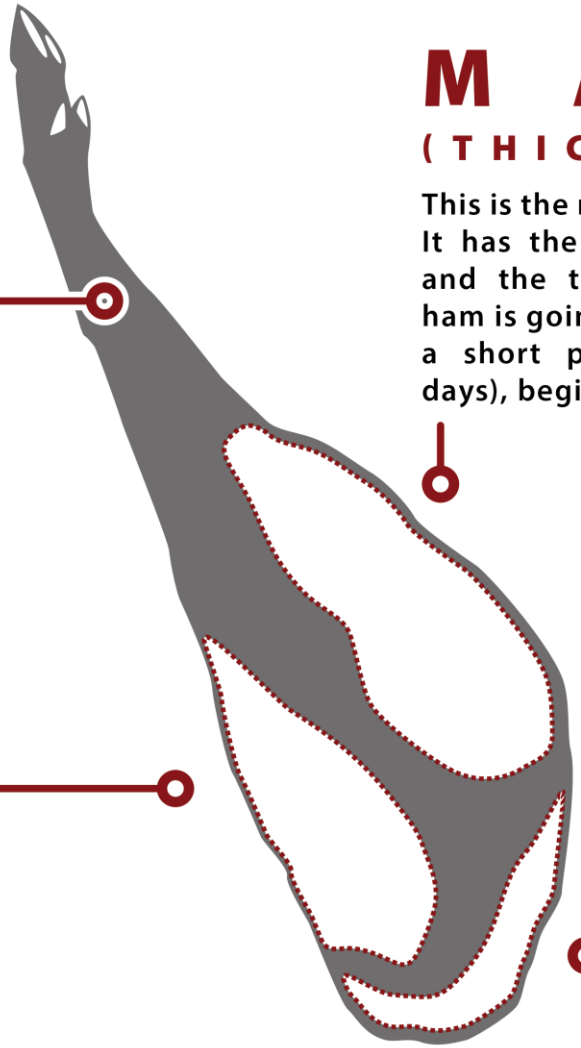
Designed by jamonprive.com

JARRETE O CODILLO
(KNUCKLE)

Often used to cut into "tacos" or small chunks of ham.

CONTRAMAZA O BABILLA
(NARROW END)

Contains a smaller amount of meat. If the ham is going to be consumed slowly (over a few days), it is better to begin slicing this area. Otherwise, the thicker-end (Maza) will become too dry.



MAZA
(THICKER END)

This is the main part of the ham. It has the most attractive cut and the tastiest meat. If the ham is going to be consumed in a short period of time (1-2 days), begin slicing here.

PUNTA
(FLANK)

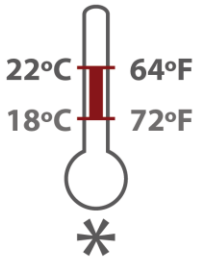
A **Wide blade knife:** The blade is short and thick. Use to make a cut around the knuckle and begin trimming the ham. Remove the skin and the outer fat layer with it.

B **Ham knife:** The blade is long, narrow, flexible, and sharp. Use it to make thin, precise slices. Specially designed for slicing ham.

C **Dagger knife:** The blade is short and sharp. Use to make clean cuts in the angular parts of the ham (e.g. bones).

***Knife sharpener:** Use it to sharpen your knife.

CONSERVATION
STORING



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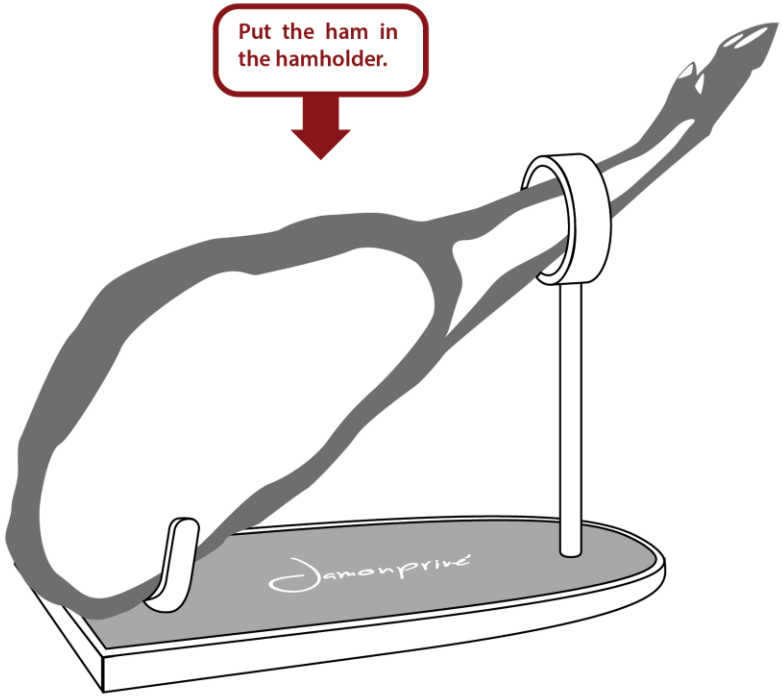
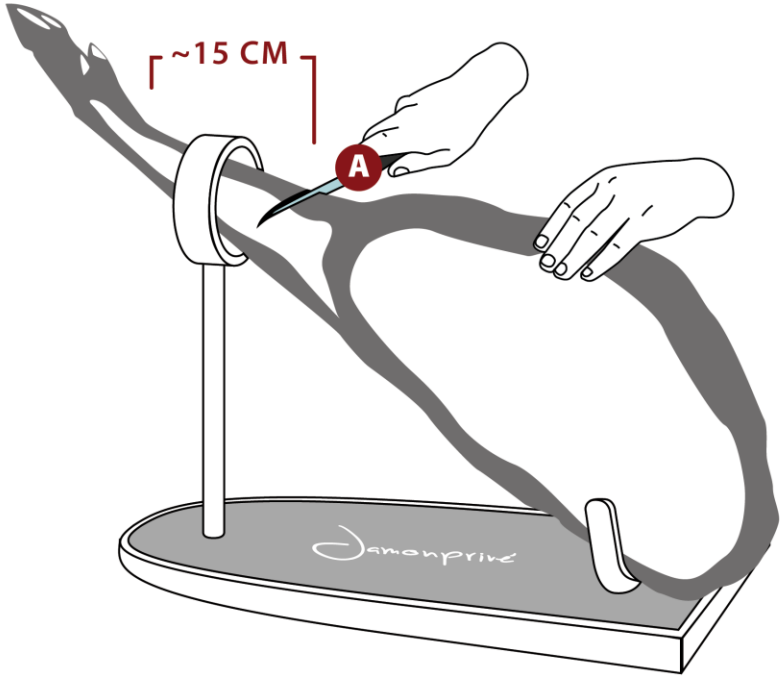
S T E P 1

Put the ham in the hamholder with the hoof facing upwards, make sure it is securely held.



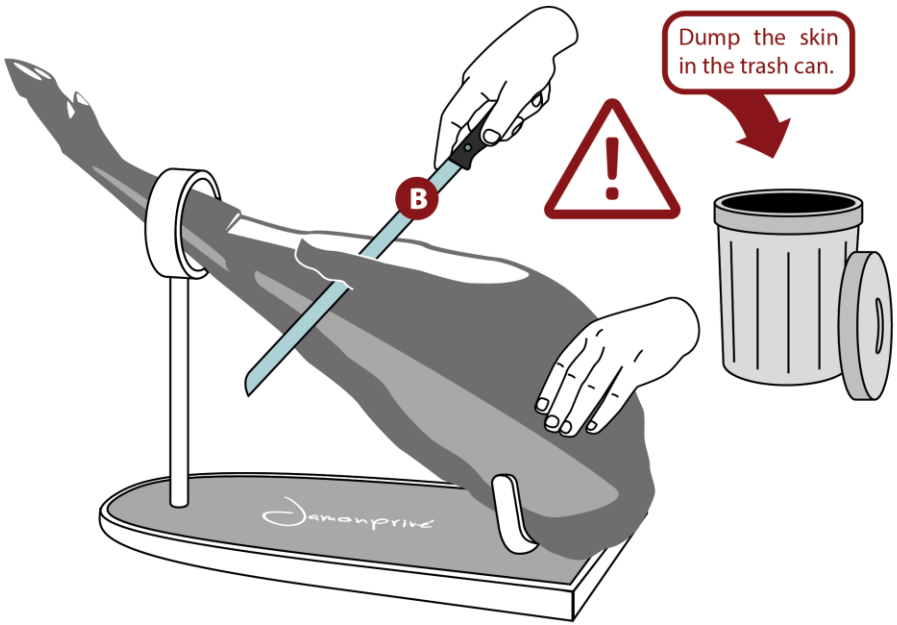


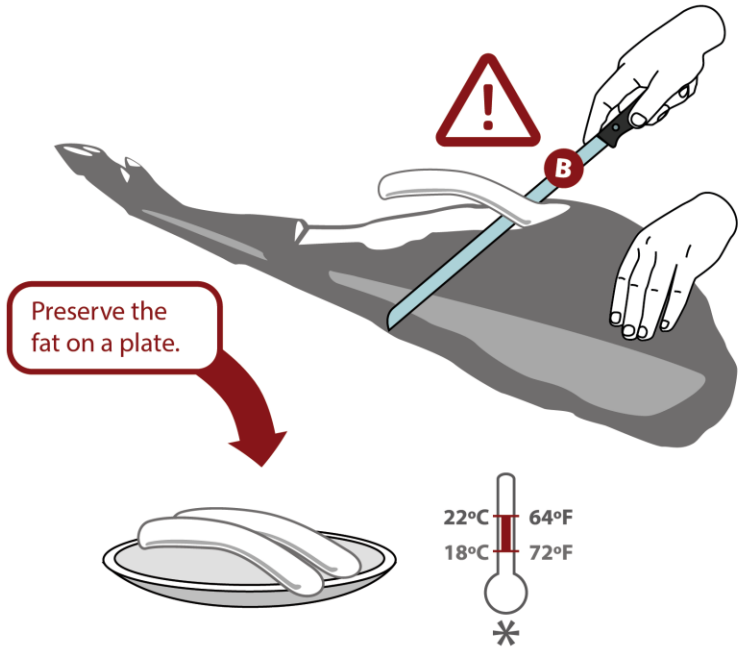
S T E P 2

For the first cut it is better to use a ham knife with a wide blade. We will make a first cut to define with the knife the size of the slice we want and then proceed to take out the outward skin of the top of the leg.

S T E P 3

Start by taking out the covering skin which will be slightly moldy due to the natural curing process.



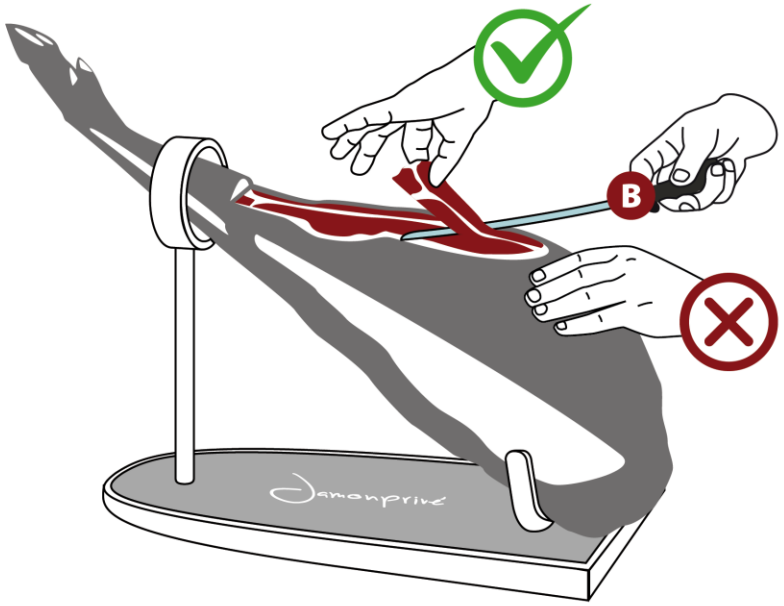


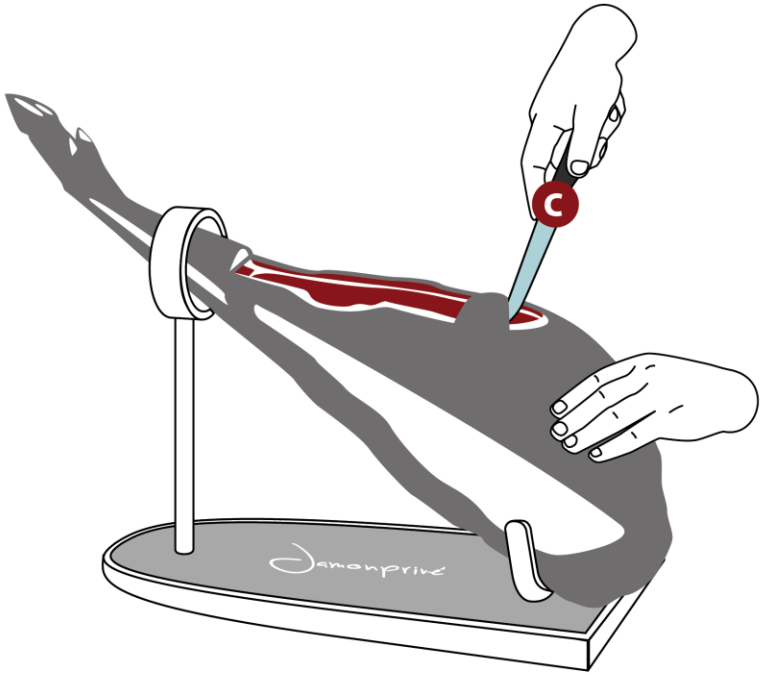
S T E P 4

After we remove the skin, we will cut the fat and place it in a plate. The fat should be preserved to cover the part of the ham that is exposed when we are finished cutting. Once the top part of the ham is clean, we will be ready to cut the first slice. After we are done cutting, cover the ham with the fat in order to preserve its properties.

S T E P 5

The cuts should always be made in parallel and maintaining a flat surface. The slices should have the width of the leg and the length that you wish, though it should not be over 7 or 8 cm. long. Once you have cut the main part (hoof facing upwards), it is recommended to combine slices from the tastier, more succulent, thicker-end (maza) with slices from the flank.



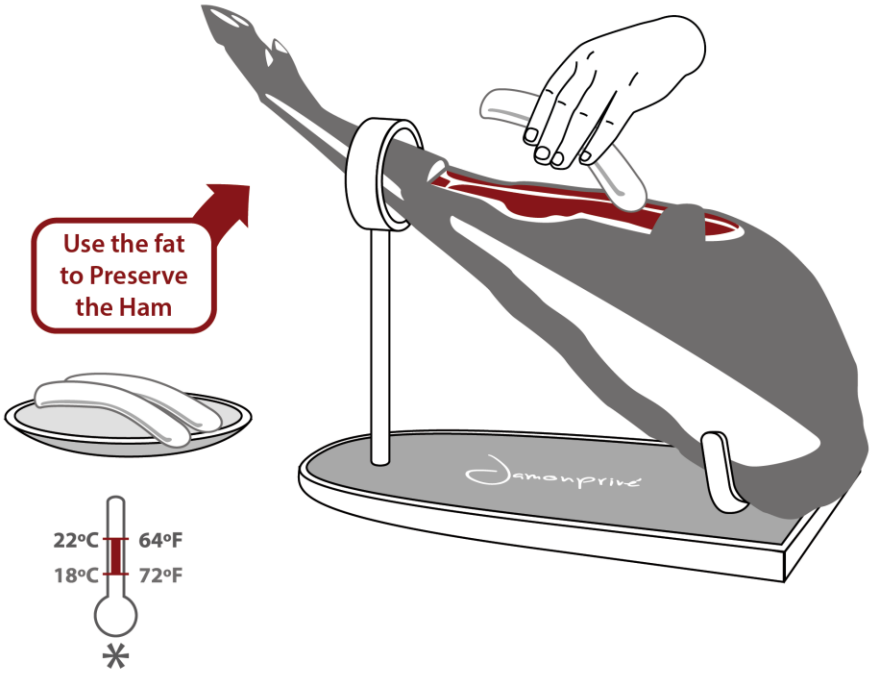


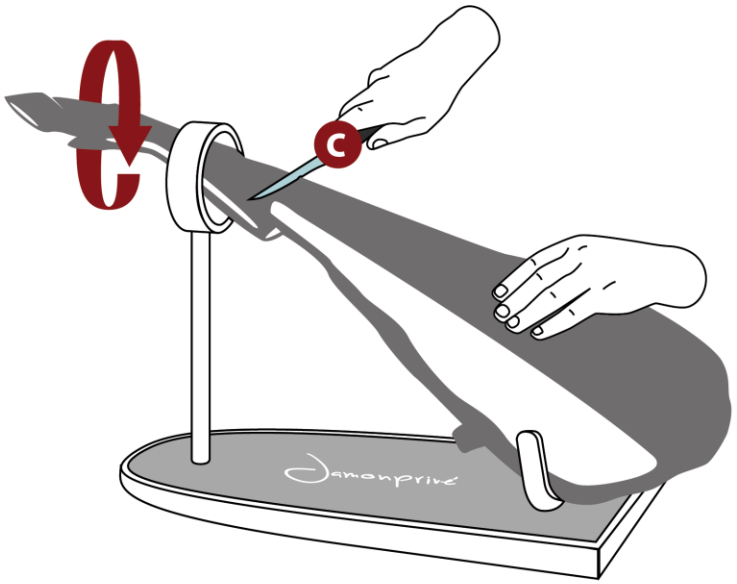
S T E P 6

When you reach the hip bone, make a cut around this bone using a short knife so that the slices are cleaner in the area. Continue cutting slices.

S T E P 7

Once you stop cutting, protect the open area with the slices of fat that you obtained earlier in order to keep the ham fresh. You can also cover the area with a humid kitchen cloth or paper towels.





S T E P 8

Once you have finished slicing the thicker-end, you should turn the ham with the hoof facing downwards in order to continue carving the narrow-end. We will start in the same way we did on the previous side, making a cut on the top near the ankle bone and cleaning the skin and the fat from the cutting surface. **FINISHING -** Once again, we should cut slices with the width of the leg and the desired length. The meat near the bones that can not be carved in slices, can be cut in small "tacos" or chunks of ham that can be used for cooking purposes.