

IBERIAN HAM

PROCESS:

- After the pig is killed, you put it in a dry place so that the ham doesn't get humid.
- In order to obtain a slow mature process, they need certain temperature and constant humidity.
- In all the process the ham loses between 30 and 35 % of its weight.
- This process takes 12 months.

THING TO KNOW:

- You must cut the "jamon" in slices with a long sharpened knife.
- It has to be eaten cold because then it loses the aroma.
- When you cut the ham, you must eat it, if not it will get dry.

MANUEL MARTINEZ MOYA
INSTITUTO "VASCO DE LA ZARZA"
1º D E.S.O