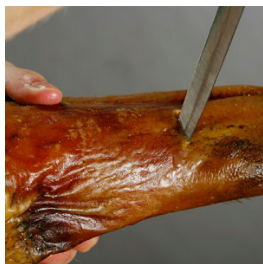


## A STEP-BY-STEP GUIDE TO CUTTING HAM:



The **positioning** of the ham on the jamonero depends on how the ham is to be served. If the entire piece is going to be consumed at one time, the hoof of the ham should be positioned so it is pointing upwards. However, if only part of it is to be used, it should be placed with the hoof facing down as this way the thinnest part of the ham, the part with the least fat and therefore the quickest to dry out, is cut first.



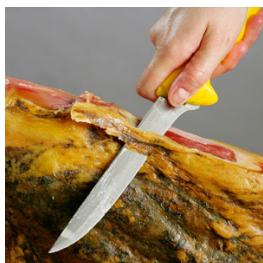
Once the piece is suitably positioned, a **deep and circular** cut should be made around the whole bone as this makes later cuts and slices easier to extract.



This cut should then be removed along with the yellowish outer fat to avoid it affecting the taste of the ham.



If all the ham is going to be eaten in one day, the cut and outer fat should be removed from the ham. If not, these parts should be cleaned and shaped as the ham is cut.



The fat that is taken out can be used later to cover the surface of the cut to stop it drying out.



Slices can be cut once the meat of the ham has reached. These should be as small and fine as possible.

The cuts should be made lengthways, from the hoof to the far edge, from up to down, covering almost the entire surface in order to blend the most succulent part in the middle with the more cured and tasty outside layer. The surface of the cut should be smooth. When the bone has been reached, the ham should be turned around and the same process repeated.



Once the hipbone is reached, a cut should be made around the bone so that the subsequent slices are clean and neat. The knife should be moved in a direction that allows the bone to be neatly skirted.

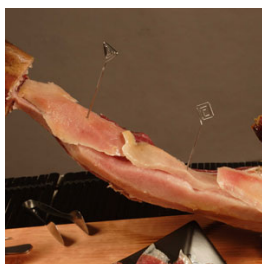
The ham must always have a clean and shaped edge as this prevents any unpleasant tastes and unnecessary cuts.



If the knee joint prevents a clean cut, remove the bone by making a simple cut



Slices can continue to be cut until the bone of the ham is reached. At this point it should be turned around.



Once the required amount has been cut, the cut area should be covered with the strips of fat that were previously removed to keep this area fresh.