

## *Advice on how to cut ham*

It is very important to cut the ham into very thin slices, almost transparent; therefore, if you don't own a good knife, especially designed to cut ham, you won't be able to cut it correctly (it has to be a long, thin and very sharp knife). Depending on the way that ham is cut there can be a big difference in its taste, therefore it is important to know how to cut ham the proper way.

Ham shouldn't be eaten cold (it loses flavor), neither should it be kept in the refrigerator. The cutting should begin with the foot facing down because that side is the hardest part and when it is finished, the other side of the ham will be cut.

The rind will be removed little by little, not all at once, so it can protect the uncut ham from dryness. The cut should always be protected with pork fat or kitchen towels.

There should never be more ham cut than is going to be consumed, and the ham should be cut just before it is going to be eaten



1. One is going to need a special stand to cut the ham and three different knives: one long and flexible, one short and strong ("puntilla" style), and a third one with a wide blade "machete" style. One is going to need sharpening steel as well, to keep the knives sharpened.



2. To begin, with the wide knife, you remove the rind and the exterior pork fat at the area to be sliced. Then make a deep cut into the "caña" (the part of the leg just below where the stand is attached to the ham in photo number 1). From this cut, and with the long and flexible knife (also called ham knife) you can start slicing from the "maza" (refer to the diagram indicating the parts of the ham), which is the thickest part of the ham leg.



3. If the ham is going to be eaten in one day, the rind and the exterior pork fat can be completely removed, leaving it clean to the meat. On the contrary, if it is not being eaten all at once, the rind and the exterior pork fat needs to be cleaned and shaped at the same time that the meat is being cut.



4. The slices have to be small and paper thin, as thin as possible. Regardless of the time that it will take to be consumed, the part being sliced on the ham needs to always have a clean and shaped edge (rim), in order to avoid rancid flavors or unnecessary rinds.



5. When you get to the hip bone, using the short and strong knife ("puntilla" style), you will make a sharp (incisive) cut around the bone so that the next slices from this area come out clean.



**El Huelveño®**

*Quality from the  
beginning to the end*

[www.elhuelveno.com](http://www.elhuelveno.com)

## *Advice on how to cut ham*



6. If you stop cutting, the area needs to be protected with some of the thickest pork fat and rind that were removed at the beginning, so the superficial fat remains fresh.



7. The cut should continue as straight as possible, even in the lower part o “contramaza” (refer to the diagram indicating the parts of the ham). The cut from the lower part can be made in reverse direction, in order to level it off.



8. In the area where the femur and the kneecap meet, only slices from the lower part, which is very close from the hip bone, are removed; leaving the top part or hock (“jarrete”) for the end.



9. On the top part of the “caña”, you need to extract the fibula. It will have to be done by splitting the bone and jacking it up to extract it easily. The meat in this area can be sliced or made it into little cubes.



10. Once the cut in those staggered areas close to the kneecap is finished, the ham is turned around to continue cutting on the other side, called “contra”.



11. The cutting of thin slices finishes at the lower part, called the back or the ham stifle (“babilla”). Always cut very little and thin slices.



12. The bone of the ham is a great ingredient to give flavor to soups and stews. With this last step, you take full advantage of all the parts of this unique product.



**El Huelveño®**

*Quality from the  
beginning to the end*  
[www.elhuelveno.com](http://www.elhuelveno.com)

## *Advice on how to cut ham*

