



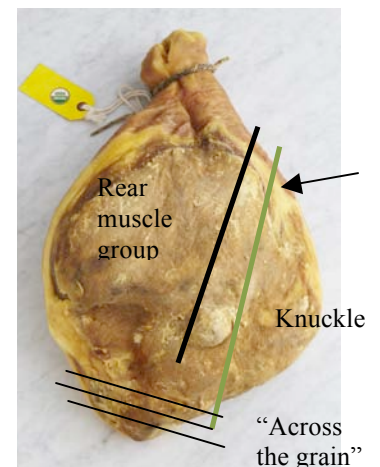
La Quercia Guide to Slicing and Handling Bone-In Prosciutto

- 1) **NOTE:** Be sure to remove the skin and the yellow colored sugna which is edible but not at all appetible (made of lard, corn flour, salt and spices) from any area you will slice and eat.
- 2) The leg consists of several different muscles, each with their own eating characteristics. The front muscle group is longer fiber and leaner than the rear muscle group. The rear muscle group, the culaccia (makes up a culatello) is more marbled, shorter fiber, and so more tender.
- 3) **Method A:** Section the ham and slice the front and rear muscle groups separately.

a. Remove the knuckle or front muscle group by cutting from the inside of the knee cap around the knee end of the femur, keeping your knife tightly against the femur, down past the knob of the femur to the end of the ham—see **green line in picture**. Trim the skin and sugna from this piece and slice it or vacuum pack it and hold it for future use.

b. Remove the femur by first inserting your knife into the knee joint and then cutting the tendons that hold it together—see **arrow**. Then cut along the other side of the femur, again keeping your knife tightly against the femur until you can remove the femur—see **black line in picture**.

You can trim off the meat above and below the femur for eating or cooking. Be sure to remove the skin and the yellow colored sugna. If you are good with a knife, you can remove the femur by trimming around it.



c. Once the femur is removed, you can trim and slice the rear muscle group by hand or with a slicer. Most people who use a slicer prefer to slice it across the grain (see lines). Slicing by hand is usually done in the other direction, but it is a personal preference issue. Be sure to remove the skin and the yellow colored sugna which is edible but not at all appetible (made of lard, corn flour, salt and spices) from any area you will slice and eat.



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4) **Method B:** Slice on a ham stand. Be sure to remove the skin and the yellow colored sugna which is edible but not at all appetible (made of lard, corn flour, salt and spices) from any area you will slice and eat.

a. You can begin slicing on either side of the bone. Trim away the skin and the sugna and begin slicing as you see in the picture. In this case, we started on the knuckle side of the bone, and this is more typical.

b. Once you slice down to the bone, you can go to point b in Method A above and remove the femur and then you can slice the remaining area with a slicer across the grain or by hand with the grain. Or, you can just turn the ham over in your ham stand so that the uncut side is up, and proceed as you did in step a above. Slice till you reach the bone.

Handling and Storage

If you use Method A and section the prosciutto, we recommend vacuum packaging the sections, or at least wrapping them tightly and refrigerating them. If you use Method B, you need to protect the exposed portion. You can wrap it tightly with plastic wrap, or brush it with olive oil and cover it, or cover it with a cloth soaked in olive oil. If mold develops, just trim it off.