

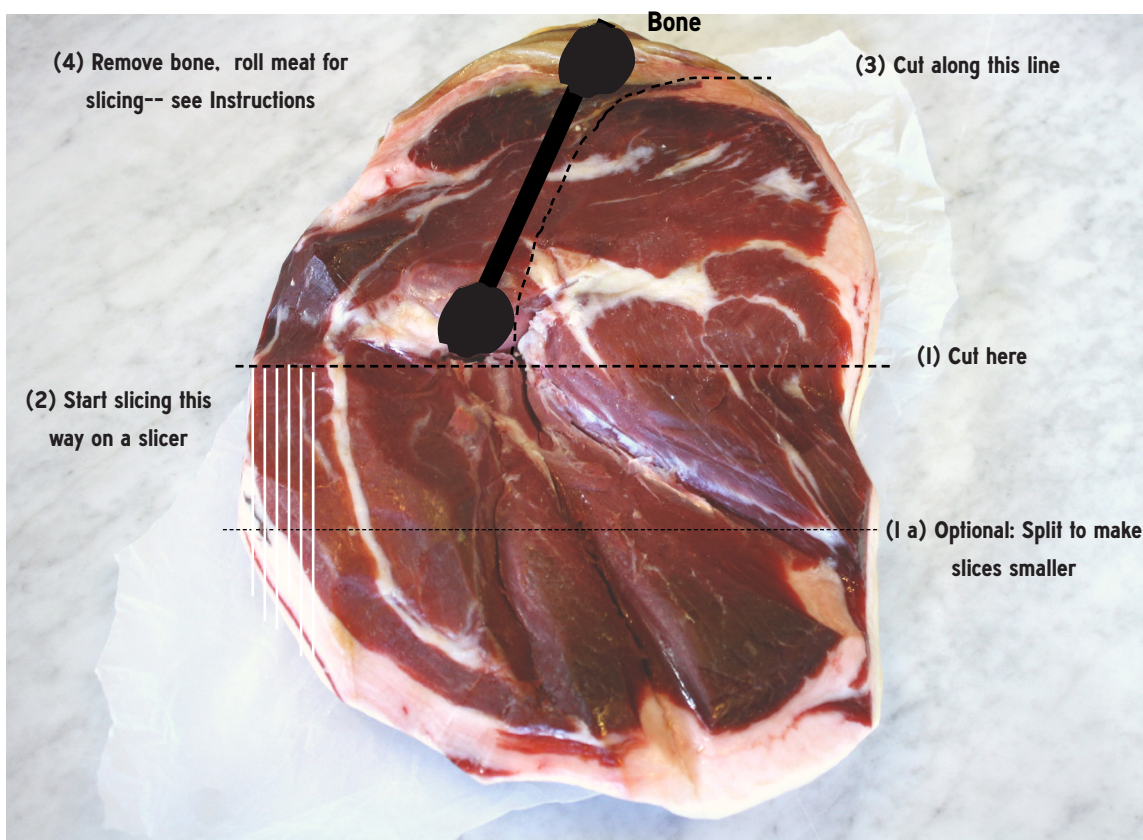


## SLICING & HANDLING GUIDE: Acorn Spallacia

A *spallacia* is a dry cured pork shoulder-- very similar to *prosciutto* in terms of eating experience and how it is cured, but from the front leg rather than the back. We remove the largest bone (the shoulder blade) to make it easy to work with and to slice by hand or on a slicer.

**TO SLICE BY HAND:** Set spallacia on a ham stand. Remove any skin from around the face of the meat you'll be cutting. Slice as thinly as possible parallel to the bone.

**TO USE A SLICER:** 1) Cut below the knob of bone to remove the largest section of muscle, as shown in the picture. As an option, you can further divide this section if you want shorter slices. 2) Slice meat as shown on the white lines on the diagram. This gives a nice tapered slice. 3) Remove the remaining muscled section from the bone. Slice it as you prefer. 4) Remove any meat from the bone and tie it into a tight roll for slicing (see Instructions on next page).



**STORAGE:** Wrap tightly with plastic wrap and refrigerate. If mold develops, just trim it off.

*If slicing your bone-in spallacia on an electric slicer, you will be left with some meat around the bone. Here is a great way to remove the bone and make use of every bit of delicious spallacia.*

## **SPALLACIA ROLL INSTRUCTIONS:**

- 1) Cut parallel to the bone with a sharp knife to remove the remaining meat from the bone with as few cuts as possible. Carefully make shallow cuts with your knife pressed against the bone. When you get about half way, go back to where you started and do the same thing along the other side of the bone till the bone is free.
- 2) Trim out any moldy or off color meat.
- 3) Roll the meat as tightly as possible starting from the long side. Tie with twine and/or roll tightly with plastic wrap.
- 4) Refrigerate. You can now slice thinly with your slicer.

**Remove meat from bone**



**Roll tightly and slice**

