

## BLACK FOREST HAM



This ham owes its unmistakable dark red smoky flavor framed by a white layer of fat to the fact that the ham is boned before being cured and then smoked over pine wood.

The process has gained EU designated protection of origin, meaning that no similar ham can be called Black Forest ham if it was not produced in the Black Forest area.

Black Forest Ham or air-dried Black Forest Ham is cured with sea salt only and matured for 10 to 12 months. This thin, air-dried ham is sold in thin slices of very mild-flavored crackers.