

HAM AND PORK PALETTE



The ham is a mandatory snack in every portuguese house. One should mention, to begin with, that the ham comes from the posterior legs and the palette from the anterior legs.

A whole pig's leg is salted, washed, dried with or without smoke, and then aged.

Aging is surely the most critical stage in the development of the flavor of ham and palette, through several biochemical changes that result in a desired delicate texture and matchless olfactory and taste profile.

Within certain limits, the rule of thumb says the longer the aging process, the better the ham. When served, the slices should be very thin, thus revealing the transparency and unctuousness of the meat, and the delicate aroma with hints of fruit, caramel, butter, and nuts.

The flavor should never be overpowered by salt and flavor intensity should unfold as you savor a slice.

Ham and pork palette coming from portuguese breeds, especially the Alentejano pig also known as the Iberian pig, and used for the world-renowned Spanish jmon ibrico that delivers the Santana da Serra and Barrancos ham, are particularly complex due to the pig's special diet the acorns and fat distribution. Also, the best northern ham, such as those from Lamego and Maro, are usually made from the great quality breed of Bsaro pig.