

Mitica Serrano Ham

Jamón Serrano means mountain cured ham and is an integral part of the food culture of Spain. It differs from Italian prosciutto in that it is dry-aged at a higher temperature without lard, resulting in a lower water content and slightly drier texture that concentrates its flavors. Fresh hams are buried for 10 days in Mediterranean sea salt before being moved to aging rooms for 17 months. No shortcuts are used to accelerate the process, resulting in a superior Serrano that is unctuous and full-flavored. It pairs well with cheeses and our Toketti Crackers. Boneless.



Product Details

Item	500116
Brand	Mitica
Sold By	CS
Pack Qty	1
Pack Size	12 LB (RW)
Case GTIN/EAN/UPC	N/A
Unit UPC	N/A
Country of Origin	Spain
Shelf Life from Production	6 months
Storage	Refrigerated
Kosher	No
Gross Case Weight	12 LB (RW)
Ingredients	Pork, salt.

