

FRIEND & BURRELL

THE WORLD'S FINEST FOODS

Products: IBÉRICO JAMÓN
IBÉRICO PALETA



Brand: JOSELITO®

Website: www.joselito.com



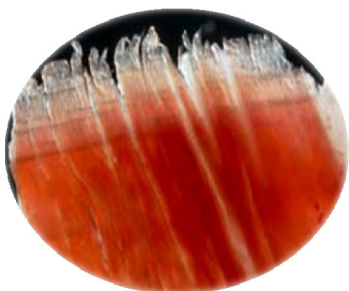
Friend & Burrell stock both the Joselito Grand Reser **Paleta** (front leg) – both 100% acorn fed.

Joselito is the Spanish company renowned for producing the highest quality of hams in the world. In the southwest region of Spain, Joselito raise and fatten their pig herds, having a 100% control over the production process from beginning to end.

Only the ham from the rare breed of Black Iberian Pig is allowed to be called Ibérico Jamón.

The pastureland known as the dehesa is the Ibérico pig's natural habitat. During a six month period, the stout black pigs roam the dehesa feasting and thriving on acorns. Toward the end of this fattening stage, known as 'de montanera', the pigs are about two years old.

The curing process is long and slow and is treated as it has been for centuries. In the winter, following slaughtering, the jamónes are stored in sea salt for about nine days. The salt is then washed off, leaving some salt to have already entered the meat and for the next three months will migrate inward to the bone. During the final ageing process, depending on their size, the jamónes can spend anywhere between 24-36 months in dark drying rooms. It is during this time the jamónes develop their renowned unique flavour and aroma.



A slice of the best Ibérico Jamón is dark pink (even purple) in colour, suffused with veins of yellowish-white fat. Due to the acorn-rich diet of the pigs, the fat is most important as it contains oleic acid, the 'good' monounsaturated fat (unlike the high fat content found in most animals). The fat should be of light texture, not thick and greasy and should always be served at room temperature. Significantly at room temperature the jamón's fat virtually melts, like a vegetable oil.

The taste is truly exquisite – a sweet, refined meat with a subtle, salty tang – the finest quality in the world. Smaller than the jamón, paleta is just as succulent, with a very delicate, aromatic flavour.

8 Hillcrest Ave | Kew | Victoria 3101

Simon Friend 0405 424 860 simon@friendandburrell.com.au

Bryan Burrell 0409 809 929 bryan@friendandburrell.com.au

ABN 94 751 231 469

www.friendandburrell.com.au