



Gourmand

NEW



Iberico Bellota Ham Plate

Iberico Cebo Ham Plate



Serrano Ham Plate

Imported Sliced Ham Plates

Item #	Description	Unit Size / Case
GO5011	Iberico Bellota Ham Plate - Sliced (100% Iberico Breed) Monte Nevado acorn-fed Bellota ham Iberico breed comes from free-range animals that roam in the dehesa oak forests where they feed on acorns and grass. Our pigs live in meadows populated with holm oaks, cork oaks and gall oaks located in Sierra de los Pedroches and Trujillo. The slow and natural curing process of an average of 42 months allow to get outstanding aromas and flavor from each piece. <i>Tasting note: meat is a deep red color, beautifully marbled, shiny and unctuous. This lightly fatty meat has sweet, nutty undertones and melts in your mouth. Intense country flavor with an aftertaste that lingers between the tongue and palate.</i>	3oz Plastic Tray x 10 /1
GO5012	Iberico Cebo Ham Plate - Sliced (50% Iberico Breed) Naturally air dried in the Spanish mountains. This ham comes from the autochthonous Spanish Iberico pig crossed with Duroc. The peculiarities of these breeds accompanied by a natural diet and slow growth result in optimal marbling. A long and natural curing process allows us to get excellent aromas and flavor from each piece, each one reaches its perfection at different times. <i>Tasting note: meat is a deep red, marbled. Smooth fat and low melting point. Very aromatic with long-lasting flavor, and a creamy, melting sensation in your mouth.</i>	3oz Plastic Tray x 10 /1
GO5013	Serrano Ham Plate - Sliced For its preparation we start from a fatty pig, with at least 50% of the Duroc breed, little salt and a slow natural drying process. The main characteristic is its infiltrated fat, which together with its large size make it possible to cure this ham very slowly in our "secaderos" where the air from the Sierra de Guadarrama or La Sierra de Cameros flows through the windows. To make Monte Nevado 24 Serrano ham we use just natural ingredients, no additives. The average curing time is more than 24 months. <i>Tasting Notes: Cut from pink to purple red, marbled and occasional pints of tyrosine due to long curing. Characteristic aroma of fine aged, delicate and with little salt.</i>	3oz Plastic Tray x 10 /1

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Spicy Bresaola



Coppa Italiana



Prosciutto



Jamon Serrano

Imported Sliced Deli Meats

Item #	Description	Unit Size / Case
GO5008	Spicy Bresaola - Sliced A spicy version of prosciutto made from beef.	2 oz Plastic Tray x 12 / 1 (approx: 18 slices, 2.6g -3.5g ea slice, 2.5"-3.5" D)
GO5003	Coppa Italiana - Sliced Traditionally crafted in Emilia Romagna. Authentic Coppa Italiana is dry-cured in the Piacenza region, following the rigorous ancient working method: dry salting, addition of a few spices and prolonged natural air-curing.	16 oz Plastic Tray x 5 / 1 (approx: 81 slices, 5g ea slice, 3.5" D)
GO5000	Prosciutto - Sliced Slow-cured ham, obtained by salting and curing selected fresh hams from pigs raised and slaughtered in Europe. It is an all-natural product, minimally processed, using only pork ham and Mediterranean sea salt. Aged at least 400 days.	16 oz Plastic Tray x 5 / 1 (approx: 37 slices, 9g ea slice, 7" x 3")
GO5002	Jamon Serrano - Sliced Crafted in the Pyrenees Mountains. Spanish dry-cured ham, obtained by salting and curing selected fresh bone-in hams from pork raised and slaughtered in Europe. Slow-cured for at least 12 months in the Cataluña region (Spain), using only natural products: pork ham and Mediterranean Sea salt.	16 oz Plastic Tray x 5 / 1 (approx: 35 slices, 13g ea slice, 7.5" x 3")