

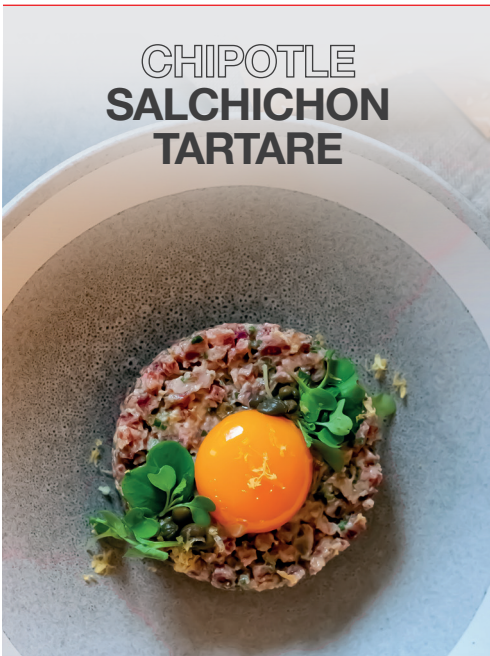
CHEF NOTES: SALCHICHON

This little gem is made with Iberico meat, a natural breed from Spain. It is cured for 1 month using artisanal methods in La Alberca, Spain, a Natural Reserve declared a World Heritage.

Our fantastic Ibérico Salchichón is made Salami style. The main difference of the name is their origin. While salchichón comes from Spain, salami comes from the Italy. But each one can vary tremendously, depending on the pig breed, seasoning and quality. Salchichón tend to be much thinner and narrower than salami, specially our 7oz format.



CHIPOTLE SALCHICHON TARTARE



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Tasting Notes: It shows the pure Ibérico pork flavor, making it shine on each delicious bite. It is flavorful, delicate and aromatic. Seasoned with salt, nutmeg and black and white pepper, to enhance its wonderful flavor.

Serving Ideas: Remove from the casing, slice (not too thin) and serve as you would any dry-cured sausage, by itself, on a tapa or on a charcuterie board with chorizo, loin, coppa and/or ham. You can also add Spanish cheeses like Manchego, Mahon or Murcia wine cheese or Idizabal, among others. Marcona almonds and membrillo paste will do great too. Make sure you serve it with natural Spanish or French baguette without any added flavors. Shelf-stable. Keep cool and dry at 59°F °15C.

Wine Pairing: High acid Spanish white wines or young and fruity red Spanish wines.

Other options: Ibérico Salchichón large format (tube) and better alternative if you want to slice in a machine.