



Jambon De Paris (Wet Cured Cooked Ham)

26 Lyerly St. Houston, TX 77022 713-691-2935 800-356-5189 Fax: 713-691-3250

Jambon De Paris is a Parisian-Style wet cured ham, made from a fresh rear leg of pork, never frozen; it should be fresh and be Choice grade or higher. The bones are removed, while the exterior fat and skin is not trimmed. The knuckle is removed to make it a more manageable size. The meat is cured for about 10 days using a wet brine, then pressed or tied into a rectangular shape. The deboned leg is not tied until after the curing process is complete.

This lean, unsmoked but cooked, mild-flavored ham is pale-colored and boneless. The wet cure creates a lightly salted ham, unlike dry cured hams which can be salty.

It is cooked in an aromatic broth, with spices typically encased in a spice bag. The spices can be varied, but most French recipes include thyme, bay leaf and parsley. Depending on the recipe, this '*Bouquet Garni*' may also include basil, burnet, chervil, rosemary, peppercorns, savory spice and tarragon. Vegetables such as carrot, celery (leaves or leaf stalks), celeriac, leek, onion and parsley root are sometimes included.

This ham can be served hot or cold. Excellent as a dinner ham but traditionally served on a buttered Baguette with a little Dijon mustard, on rye bread with Emmenthaler Swiss and spicy horseradish mustard. To serve, slice thin with the exterior fat and skin intact.

Equipment Needed

- Brining container with lid & weight or lock down plate to keep ham submerged
- Butcher's twine or netting
- Cheesecloth
- Infuser/Spice bag (can be made from cheese cloth)
- Stove – For cooking
- Refrigerator – Storage and for food safety



Brine Ingredients (Wet Cure)

This will be enough to submerge a 5 to 15 lb. leg of pork, depending upon the shape of your curing container. Adjust brine volume if needed, just do not change ratio of the ingredient.

- 4-1/4 qt. - 4 liters Water
- 1 lb. 5 oz. - 600 g Kosher Salt
- 1 lb. 5 oz. - 600 g Sugar (Brown preferred)
- 3.3 oz. - 95 g Pink Salt - Cure #1

Spices Mix

- 2 tsp - 8 g Juniper Berries, whole
- 2 tbsp - 20 g Black Peppercorns, whole
- 8 Cloves, whole
- 2 Bay Leaves, in pieces
- 6 Thyme, fresh sprigs

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Directions

- Place all the spices into an infuser, spice bag or make one from cheesecloth
- Mix both salts and sugar into 4 liters of water and bring to a boil. Turn off heat
- Add the spice container to the hot water and cover. Let it steep overnight [8 hours]
- Pour the cool brine [strain if necessary] into your brining vessel
- Submerge the pork in the brine, weight down, and cover
- Put the covered briner into a refrigerator and hold for at least 10 days (30 day maximum). It should have a finished look and feel. You can pump using a brine pump to shorten brine time and prevent bone sour
- Once cured, soak the ham for about 3 - 4 hrs. in cool water to release most of the saltiness. Shape the now cured and deboned pork into a rectangular shape by tying very tight with butchers' twine or netting
- Wrap it in cheesecloth and tie to hold the cheesecloth in place
- Weigh it – The raw weight determines the cook time
- Cover pork in a pot of cold water and bring to a boil slowly. Discard the water
- Refill the pot with cold water (with the ham in it) and slowly bring it to a boil again
- Reduce the heat to a rippling boil, note the time or start timer
- Cook for 18 minutes per lb. + 20 minutes or 40 minutes per kg + 20 minutes
 - a. Example: 5 lb. 8 oz. (2.5 kg.) = 120 minutes (2:00 hr.)
- Remove from the heat and allow Ham to cool, submerged in its own liquid. Refrigerate as soon as possible and hold overnight (for at least 10 hours). Use a weight or a ham press to maintain the flatten shape
- Remove the ham from the liquid. Remove the cheesecloth, leaving the finished ham tied. Pat dry. To serve, slice thin with the exterior fat and skin intact
- Bag unused portion. Store under refrigeration (2 weeks maximum) or freeze

Source / Inspiration: Gourmet Britain, Chef Schneller - Butcher's Info Blog with adaptation by Cecil Brewer and Cody Brown

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