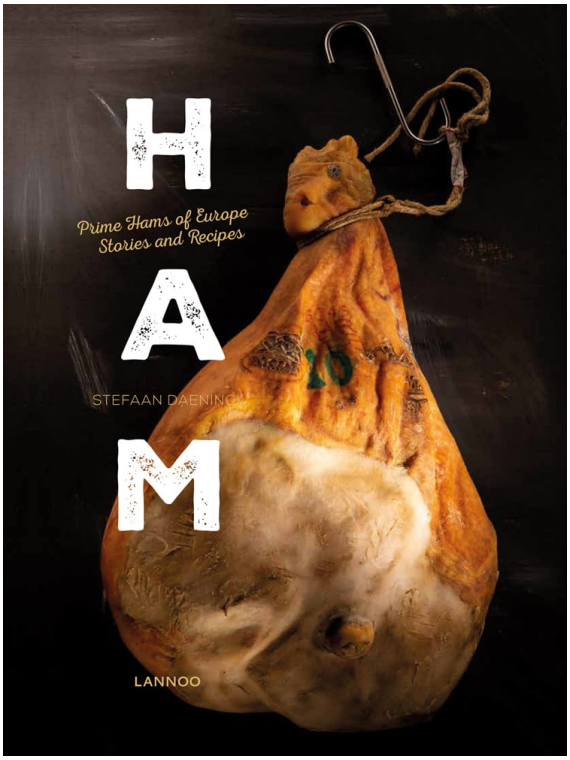
TITLE INFORMATION
Tel: +44 (0) 1394 389950
Email: uksales@accartbooks.com
Web: https://www.accartbooks.com/uk



Ham

Prime Hams of Europe Stories and Recipes

Stefaan Daeninck

Photographs by Bart Van Leuven

ISBN	9789401449212
Publisher	Lannoo Publishers
Binding	Hardback
Territory	World excluding Belgium, The Netherlands, France, Switzerland & Scandinavia
Size	280 mm x 210 mm
Pages	192 Pages
Illustrations	120 color, 80 b&w
Price	£32.50

- Includes additional recipes by Massimo Bottura and Geert Van Hecke
- The best hams are European-made: discover them all in recipes and stories
- The perfect gift for the culinary connoisseur

Ham explores the world-renowned European ham culture; a fascinating journey from the Spanish Pata Negra to the French Jambon de Bayonne and from the Italian Prosciutto di Parma to the German Schwarzwaldschinken and the Flemish Gandaham. Stefaan Daeninck tells the full story from pig to ham, with meticulous attention to the specific production and maturation processes, as well as the differences in smell, texture, appearance and taste. What's more, he provides the reader with several delicious recipes, specifically tailored to each kind of ham. Includes additional recipes by Massimo Bottura (chef patron of 3 Michelin starred Osteria Francescana and listed in the top 5 of the World's 50 Best Restaurant Awards since 2010, winning the award in 2016) and Geert Van Hecke (chef of 3 Michelin starred De Karmeliet in Bruges).

Stefaan Daeninck is the driving force behind Culinair Ateljee, an innovative culinary development service. He has written several books, including *Heinz - My secret ingredient cookbook* and *Chimay*. **Bart Van Leuven** is a successful photographer for, amongst others, the bestselling series *Just Cooking*.

Published 1st Oct 2018