



Ham

Prime Hams of Europe Stories and Recipes

Stefaan Daeninck

Photographs by Bart Van Leuven

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- An introduction to the best European hams Pata Negra, Jambon de Bayonne, Prosciutto de Parma, and Schwarzwaldschinken, among many others
- Includes stories on each variety, as well as 50 recipes, and gorgeous photographs

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 Culinaire 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*.

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