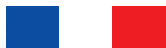




# Bayonne Ham

Discover its natural goodness!



ORIGIN  
**SOUTH-WEST  
FRANCE**



INDICATION GÉOGRAPHIQUE PROTÉGÉE

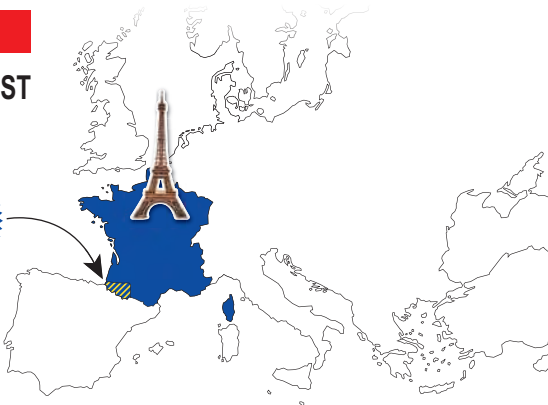
*Jambon de Grande Origine*



# Bayonne Ham

1,000 years of history -  
1,000 years of know-how

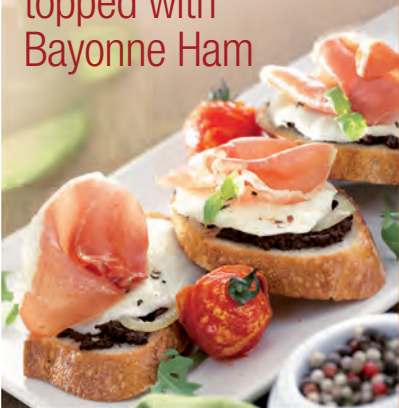
Thanks to its history and to the age-old know-how of the region's ham producers, Jambon de Bayonne was awarded the **Protected Geographical Indication** status in 1998, a guarantee of **quality** and **respect for its geographic origins**.



## What you need to know about Jambon de Bayonne

- Jambon de Bayonne is exclusively produced with pigs which are **born and bred in the South-West of France** and **fed with maize**.
- It is a unique ham cured with **salt made at a saline spring, in Salies-de-Béarn**. This pure white salt can only be made here.
- This **exclusive salting and curing region** nestles between the Atlantic Ocean and the Pyrenees mountains: it is called the **Adour basin, in the South-West of France**.
- **Authenticity is guaranteed with a signature**: the Lauburu or Basque Cross is branded with a hot iron on the sides of whole hams and is printed in black and red on labelling.

# Hot open sandwiches topped with Bayonne Ham



## Ingredients for one person:

Two slices of crusty country bread  
Two slices of Bayonne Ham  
One clove of garlic  
Tapenade (paste of olives, capers and anchovies)  
One tomato  
One onion  
One Mozzarella cheese ball  
Chives  
Basil  
Pepper

## Preparation:

Preheat the oven to 180°C (Gas mark 6).  
Slice the onion and the tomato.  
Lightly toast the slices of bread and rub them with the garlic. Spread them with tapenade then add some thinly sliced mozzarella, three or four slices of tomato, three or four slices of onion and a slice of Bayonne Ham.

Finely chop the chives and basil, sprinkle over the top, adding a twist of pepper.

Put the bread in the oven for five minutes to heat through lightly.

# Lettuce with melon, ewe's milk cheese and Bayonne Ham

## Ingredients for four people:

One lettuce (oak leaf or similar variety)  
One melon  
200g ewe's milk cheese  
Four slices of Bayonne Ham  
Four soup spoons of lemon juice  
Four soup spoons of olive oil  
Half a teaspoon of thyme  
Salt and pepper

## Preparation:

Peel the melon and cut the flesh into small cubes.

Cut the Bayonne Ham slices into fine pieces.

Cut the ewe's milk cheese into cubes.

For the dressing, pour the lemon juice into a bowl, season to taste and stir well. Add the olive oil, mix vigorously to get a good emulsion and incorporate the thyme.

Put the lettuce, melon, Bayonne Ham, cubes of ewe's milk cheese and the vinaigrette into a salad bowl, then stir just before serving.



# Bayonne Ham in chiffonnade\*

## Ingredients for four people:

Bayonne Ham cut as *chiffonnade*\*  
Bread  
Olive oil  
Garlic - Tomatoes  
Espelette pepper (in powder form)

## Preparation:

Ask your charcutier to cut a good quantity of Bayonne Ham chiffonnade.

With an apéritif, it will delight your guests. A chiffonnade of Bayonne Ham is also an excellent entrée, served either on its own or with a salad, tomatoes or melon.

For a more elaborate presentation, toast some bread.

Rub each slice with a clove of garlic, then with a half tomato, so as to transfer some of the tomato flesh. Drizzle lightly with oil, then sprinkle a very light pinch of Espelette pepper.

To complete the dish, lay some chiffonnade of Bayonne Ham on the slices and taste it that way: it is excellent and has a very fresh taste.

\* *chiffonnade* Bayonne Ham is sliced very finely so as to be nearly transparent and presented in crumpled curves to look like pieces of fine cloth (*chiffon*).



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