



An Evening of Ham Carving And Fabulous Wine *on Tuesday 7th February 2012*

Taste Salt House's top Spanish hams, learn all about this renowned Spanish delicacy, try your hand at carving a whole leg under the guidance of our master carvers and taste some great wine-pairings chosen by Boutinot wine supremos.

We are very pleased to share the evening with an expert from Boutinot wine who supply much of the wine to Salt House. You will enjoy a carefully paired selection of wines with each ham and learn how sometimes unlikely combinations of flavours can be amazingly successful.



Tuesday 7th Feb 2012 - 7pm start - 9.00pm finish
Held on the mezzanine at Salt House.
£55 for 2 hours

Our small Ham School classes of 12 mean that everybody has personal ham carving tuition.

7pm-8.00pm: Introduction to Spanish hams

Learn about what makes a truly great Spanish ham

Taste Serrano and Ibérico hams from different regions with different production methods

Our tasting will include our premium ham, Señorío Ibérico Bellota, our new Brindisa Ibérico Bellota as well as a Serrano ham from the curing regions of Teruel or Trevélez.

The group will then split into two groups of 6 who will swap after half an hour.

8.00pm-8.30pm: A carving workshop with our master carver Mario from 'Brindisa'

See how to open a ham and how to look after it when you have finished carving

Learn how to achieve a good slice and get the most from the ham.

Carve your own slices under the expert eye of our team, it is not as easy as it looks!

Keep the slices you carve to eat at home later.

8.30pm-9.00pm: Wine tasting

Taste a handful of Spanish wines with an expert from 'Boutinot'
The selected wines are carefully matched with the Ibérico and Serrano hams

Each ham school will feature a variety of different Spanish wines, from regions as diverse as Catalunya, Rioja, La Mancha and Extremadura.

GOODY BAGS

Take home some ham, olives and Ibérico fat to cook with at home, ham carving instructions and a £10 voucher to use at Salt House Tapas.

To book a place*, call Salt House on
0151 706 0092 or email us:
salthouse@redandbluerestaurants.com

*£10 deposit required per person



Fancy having the school to yourself and your friends? Thinking about corporate team-building events? Please give us a call to arrange.

Salt House Charcuteria & Tapas Bar
1 Hanover Street, L1 3DW
Telephone: 0151 706 0092