Jambon Cru

🔧 Fix Me!

Jambon de Parme (*Prosciutto di Parma*) is the authentic Italian dry-cured ham, whereas **Jambon Serrano** is Spanish.

Jamón ibérico (Spanish: [xa'mon i'βɛɾiko]; Spanish for “Iberian ham”), known in Portuguese as presunto ibérico (Portuguese: [pɾɨ'zũtu i'βɛɾiku]), is a variety of jamón or presunto, a type of cured leg of pork

The key differences between the two are:

Origin: Jambon de Parme is produced exclusively in the Parma region of Italy under strict AOP regulations, while Jambon Serrano comes from various mountainous regions in Spain. Taste and Texture: Jambon de Parme is known for its sweet, delicate, and melt-in-the-mouth texture with a mild flavor. In contrast, Jambon Serrano is saltier, firmer, and drier, with more intense, robust notes. Production: Jambon de Parme uses only salt and is aged for at least 12 months, often benefiting from the region's humid climate. Jambon Serrano may include preservatives, is aged for 7 to 16 months, and is cured in drier mountain air. For an elegant, sweet Italian antipasti experience, choose Jambon de Parme. For a saltier, rustic option often used in tapas or cooked dishes, choose Jambon Serrano

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