

# 10 Steps to Trimming & Slicing Prosciutto:

Read through the full set of instructions before beginning!



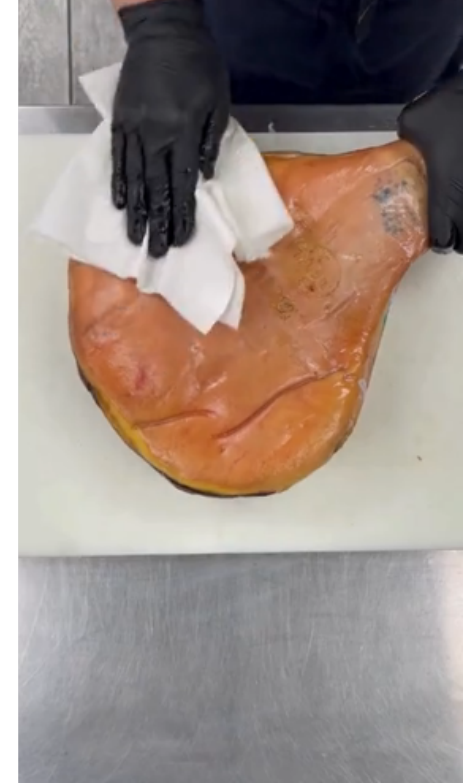
## 1. Prepare your workspace.

Before starting, ensure you have all the necessary equipment ready. You will need a clean long, sharp knife, a clean large cutting board, and paper towels. Make sure your workspace is clean and sanitized.



## 2. Unpack the leg of prosciutto.

Remove the packaging and any protective foil covering the leg of prosciutto. Place it on a clean cutting board.



## 3. Remove grease.

Prosciutto often has a light greasy film on its surface, which is normal. Take a paper towel and gently wipe away any excess grease.

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## 4. Inspect and plan.

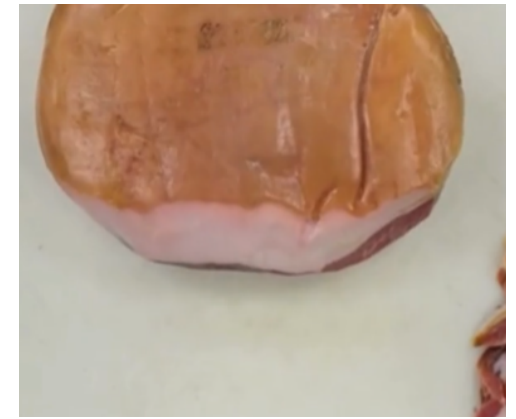
Carefully examine the leg of prosciutto. You will need to trim the surface of the exposed meat, fat and skin to create the perfect area to slice. Your goal is to simply remove the surface area which may be tough or taste off from oxidation.



## 5. Start trimming.

Using your knife, begin trimming away the darkened meat/fat/skin from the prosciutto.

**Pro Tip: Your trimmed pieces should be less than 1/4 inches thick, no need to go deeper. Don't remove all the fat, as it is key to the flavor of a slice of prosciutto.**



## 6. Continue the trimming.

Do not trim the whole leg at once - consider how many slices you are due to prepare in the immediate future, and trim accordingly. The back of your leg should be trimmed of about 4 inches of skin. Your trimmed area should show creamy white fat, and rich, rosy meat.

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## 7. Position on slicer.

Once you've finished trimming, prepare your slicing equipment.

Position the leg of prosciutto securely on the slicer, ensuring it is stable and won't slip during slicing.

Your prepped area should be perpendicular against the blade.



## 8. Start slicing.

Begin slicing the prosciutto in thicker slices (1/8 inch). These small end pieces cannot be sold, but can be saved for other kitchen uses, such as flavoring soups or sauces. Once you produce slices of an acceptable size, set the slicer to a thin setting.



## 9. Slice thinly.

As you slice, aim for paper-thin slices of prosciutto. This ensures the slices will drape nicely and have a delicate texture when served. However, you can always present the first slice to your customer, as they may want thicker slices.



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## After the slicing:

- After every slicing session, tightly wrap the exposed meat and fat with clear plastic wrap to protect the leg and refrigerate. If the leg has not been properly wrapped in between slicings, you will notice discoloration of the meat and fat. You can lightly trim the exposed surface and/or discard the first slice coming from the slicer to make sure you produce a perfect slice.
- After a few slicings, you will need to retrim the leg to remove intact discolored meat, fat, and skin. The edges of your prosciutto slices should always be rosy pink meat or pure white fat - if you see yellow discoloration or darkened patches, you should trim the leg before resuming the slicing.

## More tips:

- Whenever you are not slicing prosciutto, keep the leg refrigerated at all times.
- Always use a clean, sharp slicing machine.
- Always wear clean gloves.
- Once you reach the final 6 inches of the prosciutto leg, it won't be appropriate for slices. You can use this chunk in the back-of-the-house for antipasti salads, soups, etc.

## 10. Handle slices with care.

Gently lay each slice onto a sheet of deli paper. Once you have a full sheet of sliced prosciutto, place a divider sheet on top to prevent the slices from sticking together. Immediately wrap and weigh out.