

I ❤️
BAYONNE
HAM

THE MELT
IN YOUR
Mouth
CHARCUTERIE FROM
EUROPE

EASY BITES

*for Every
Celebration*



CAMPAIGN FINANCED
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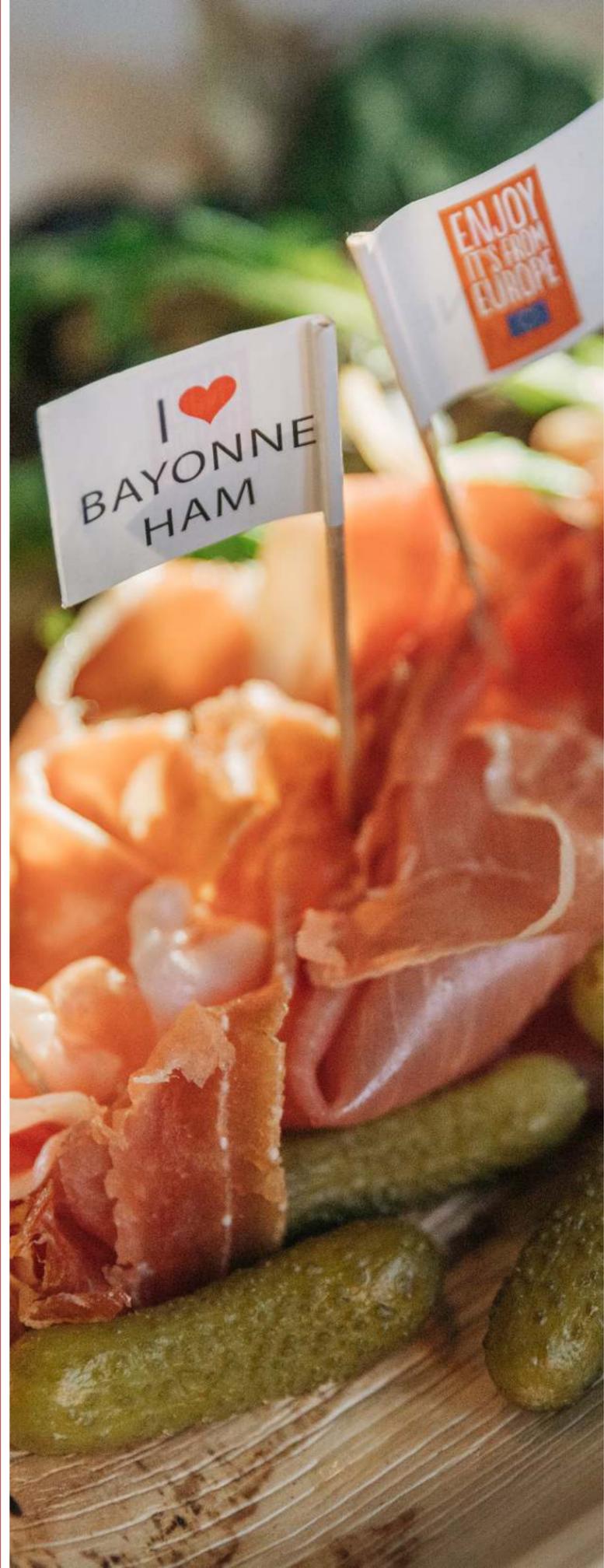


About

The pride of the Basque region of France, Bayonne Ham (Jambon de Bayonne in French) must be made following a carefully controlled process, which has remained the same for 1,000 years. Bayonne Ham is a PGI (Protected Geographical Indication) product—an official EU guarantee of quality and provenance. Bayonne Ham is produced in a strictly defined geographical zone between the Pyrénées and the Atlantic, where the dry mountain air and moist ocean air meet to create an ideal environment for raising the pigs and for making and aging the ham. The basic elements of Bayonne Ham production are simple: pork, salt, air, and time.

The origins of Bayonne Ham are steeped in a salty legend. During the Middle Ages, a wild boar evaded the hunters that had wounded it and was later discovered perfectly preserved in salt from underground springs in the foothills of the Pyrénées. The town that grew up around the saltwater springs, Salies-de-Béarn, still provides all of the mineral-rich salt used to cure Bayonne Ham, which is aged for a minimum of 12 months. The pigs that provide the pork for Bayonne Ham are also PGI-certified. Raised only in southwest France, they are allowed to graze freely and are never treated with steroids or antibiotics. The pigs are also fed non-GMO corn and grains grown on or nearby the farms where they are raised.

The result of this stringent process is a melt-in-your-mouth cured ham that graced the tables of French nobility for centuries and remains the most popular ham in France. Exceptionally tender, with a nutty, creamy, flavor and a whisper of salt, Bayonne Ham is perfect on a charcuterie and cheese board, in a simple sandwich, or in a wide variety of recipes.



FAQ

How many producers of Bayonne Ham are there?

There are about 1,500 pig producers who qualify for the PGI intake policy for Bayonne Ham. The PGI-certified pigs are bred on 800 farms in the southwest of France. The farmers ensure the welfare of the animals, and are certified annually by the Jambon de Bayonne Consortium, which oversees all aspects of production. The meat is salted with PGI Salies-de-Béarn salt from one salting area—the Adour basin—and the hams are cured by 29 charcuterie specialists.

How is Bayonne Ham sold?

Bayonne Ham can be sold in various forms. Whatever form it takes, it gets its full flavor when cut into very thin slices, called “chiffonnade de Jambon de Bayonne.” The hams and the packaging must bear the name “Protected Geographical Indication,” or its logo, and the Basque cross “la Lauburu.” Slicing a whole Bayonne Ham on the bone requires specialized tools, including a “griffe,” or ham holder. Gourmet shops and delis may instead carry vacuum-packed boneless Bayonne Ham, in halves or quarters, and slice it to

order. Most U.S. consumers will purchase individually packaged, pre-sliced Bayonne Ham, which is easy to use.

How long can I keep an unopened package of Bayonne Ham?

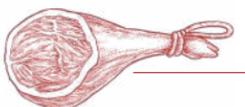
An unopened package can be stored in the refrigerator for 75 days.

What's the best way to store Bayonne Ham once the package has been opened?

Use opened packages, or sliced Bayonne Ham from the deli counter, within 2 days.

What's the nutritional makeup of Bayonne Ham?

Bayonne Ham is high in unsaturated fatty acids and low in saturated fatty acids. It stands out as a source of B group vitamins, especially vitamin B1—a polyunsaturated fatty acid antioxidant that protects cellular membranes and fights against cell aging. Bayonne Ham is also a good source of high-value protein and essential fatty acids while being low in cholesterol; half the fat in Bayonne Ham consists of oleic acid—the principal fatty acid in olive oil.





Perfect Platter for One with Bayonne Ham

When it comes to the perfect desk lunch, we're all about the personal platter. Don't get us wrong, we love those overflowing, Instagram-ready platters, but we also love treating ourselves to a board we've lovingly made just for us. It's also a welcome change from a boring sandwich or salad – not to mention easier. The personal platter requires no cooking and is perfectly portable for lunches on the go. Bye-bye, sad desk lunch!

Building the perfect cheese plate is all about starting with high-quality ingredients. Look no further than a little fromage and plenty of Bayonne ham, a prosciutto-like cured meat named after the city of Bayonne in the south west of France.

STEP 1: HAM IT UP

Start by placing a bouquet of Bayonne ham in the middle of the platter. Slicing it thinly helps keep the texture melt-in-your-mouth tender. Bayonne also has a deep, complex flavor, so a little bit goes a long way. We usually go with 4 – 6 slices, depending on how hungry we are.

STEP 2: GET CHEESY

Bayonne has a rich, buttery flavor that will compliment nearly any wedge, but we especially love it with firm sheep's milk cheeses. Ossau-Iraty from the Basque region of France is our choice: The nuttiness pulls out the sweet, hazelnut notes in the ham. Slice into triangles, and stick to about 2 ounces.

STEP 3: ADD SOME GREENS

Bulk up your palate with some fresh arugula! The fresh, peppery leaves will give your palate some much-needed refreshment between rich bites of Bayonne and cheese. We love finishing the greens with oven-roasted tomatoes; their flavorful oil perfectly dresses the arugula.

STEP 4: GET FIGGY WITH IT

Sweet fig jams complement that salty meat and cheese like nothing else! Our favorite fig jams have bits of the whole fruit remaining, to add that extra texture. Their rich, sweet flavor is almost like a built-in dessert.

STEP 5: ADD BAGUETTE

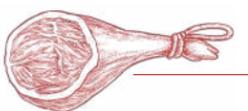
Crackers are great, but nothing beats a crusty baguette, warm from the oven. Tear off a third, slice it up, and use it to fill in any holes or gaps on your platter. It's the perfect canvas for building all those tasty bites!



ULTIMATE HAM AND CHEESE



EASY BITES FOR EVERY CELEBRATION





**Please
Cornich-don't**
by Ian Gothartz

The creator of the winning bite is not a fan of cornichons, yet the piquant slice of pickle added just the right punch to bring it over the top.

Make it:
Spread a Raincoast Crisp Fig & Olive cracker with a small spoonful of Casa Forcello Plum Mostarda, then top with a slice of Bayonne Ham wrapped around a sliver of Alpinage Mount Raclette cheese and a cornichon slice.

Drink pairing:
Belgian tripel

Winner!



— PRO TIP —
Wrap Bayonne Ham around a hard cheese + spreadable accompaniment and hold it together with a toothpick for a pop-it-your-mouth bite.

One Bite Wonder
by Jason Stemm

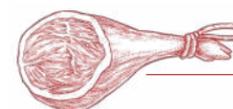
This sweet-savory pairing couldn't be easier to put together.

Make it:
Spread a slice of Murcia al Vino cheese with a small amount of Friends in Cheeses Fig & Fennel Jam. Layer on a toothpick: a small slice of Bayonne Ham, the cheese with jam, a Valley Fig Growers dried fig, and another small slice of Bayonne Ham.

Drink pairing:
Cinsault



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Ma-Jambon by Gabrielle and Alice

This simple mouthful comes with a kick that's tempered by the mellow cheese and balanced flavor of Bayonne Ham.

Make it:

Spread a La Panzanella Original cracker with Terrapin Ridge Mango Habanero Jam. Top with Bayonne Ham and a small cube of Mahón Menorca cheese.

Drink pairing:

Sparkling Rosé

— PRO TIP —

For an easy way to kick up your bite, try pairing with a spicy-sweet jam. A one-stop shop for for a little oomph.

Second Place

Fall Frolic by Mary Rizzo

This beautifully composed bite combines sweet, salty, and creamy flavors and a range of appealing textures.

Make it:

Start with a slice of Honey Crisp apple. Top with a small spoonful of Blake Hill Preserves Plum and Fennel Chutney, a curl of Bayonne Ham, a dollop of Vermont Creamery Couple, and toasted pignoli. Drizzle lightly with organic date syrup.

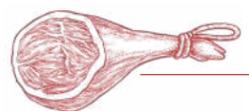
Drink pairing:

Cider



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Crunch Time by Caleb Arters

In this bite, one of the world's most unusual cheeses, Belper Knolle, makes an inspired topping.

Make it:

Spread a La Panzanella Original cracker with Vermont Creamery cultured butter and Terrapin Ridge Mango Habanero Jam. Top with a slice of Alp Blossom cheese, Bayonne Ham, and shavings of Belper Knolle.

Drink pairing:
Sancerre



— PRO TIP —

Layer on the flavor by going for an unexpected cracker base—like this mesquite BBQ tortilla chip, or an apple slice (here's looking at you, Fall Frolic).

Sweet and Smokey by Austin Banach

A barbecue-flavored potato chip provides the smoky base for this bite, whose spiciness is cooled by the creamy goat cheese.

Make it:

Top a Rose Sisters Mesquite BBQ Tortilla Chip with a slice of Bayonne Ham. Add a dollop of Vermont Creamery Bijou and a small spoonful of Bonnie's Jams Red Pepper Jelly.

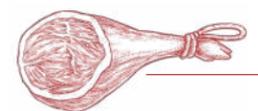
Drink Pairing:

Champagne or any bubbly



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the word on cheese
culture



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