

Cooked Wiltshire Cured Ham Half

Joint 3.2kg

UNIT: Per kg



Description

The Wiltshire products are produced using a genuine live brine creating a real link to traditional Wiltshire flavours. Expertly boned out by our own team the legs are matured in our authentic live brine for a minimum of 3 days then air dried to allow the flavours to fully develop as the hams mature. They are then matured further before being gently slow-cooked to create a succulent, traditional Wiltshire ham.

Diligently prepared in modern Charter Ham and BRC approved premises by an experienced, highly skilled and dedicated team. Traditional knowledge blended with the most modern of facilities; all products are batch controlled and barcode scanned at every stage to ensure 100% trace-ability and product consistency.

