



BARRACART BE PART

Á LA CARTE

JAMÓN IBÉRICO WORKSHOP



“JAMÓN IBÉRICO” WORKSHOP IN CASA MONTAÑA

www.emilianobodega.com

We will know this exquisite product by hand of the reputed Jamonera “El Lazo” of Huelva. We will learn to cut it and we will taste it with a delicious Manzanilla of Sanlúcar de Barrameda

1. Presentation of Casa Montaña (founded in 1836) and its surroundings, the Old Fishermen’s Quarter. (Duration: 20 min.)

Appetizer composed of Arbequina Olives and “Gildas” (Olives, Piparra – “green chili pepper, not spicy” – and the famous Anchovies from Santoña), accompanied by a traditional Home-made Vermouth extracted from the wooden barrels of the winery.

2. Explanation of the product and its singularities, followed by a workshop to learn how cut the Ham, and tasting. (Duration: 45 min.)

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PRICE TO BE CONSULTED, FROM TWO PEOPLE

Participation in group, conditions vary according to the occupation.