

JAMONES IBÉRICOS aus Spanien

## DIE BOTSCHAFTER

EUROPAS  
IN DER WELT

### Mediterranean flair under the Christmas tree Turning Christmas dinner into an experience with Iberian ham

Berlin/Madrid, 09. December 2021 – The evening meal is as much a part of a successful Christmas celebration as the illuminated tree and the annual carols. Because: Eating together makes you happy – especially during the festive season. The components of a delicious Christmas meal vary greatly from country to country, so it is well worth looking beyond your own nose.

The list of popular Christmas dishes is long and delicious, yet people often resort to the traditional and tried-and-tested, but always the same recipes. In Germany, very different traditions have developed. Whether it is goose or sausages with potato salad – Christmas dinner has a special significance in any case. For all those who are hungry for a little variety and would like to add new ideas and ingredients to their culinary traditions, there is plenty of inspiration to be found among our European neighbours.

#### Christmas with a difference

If you take a look at Spain, for example, you will see several differences from the traditional German Christmas. Presents are only given on Epiphany on 6 January. In addition, an important event of the Christmas season takes place before the holidays - on 22 December the winning numbers of the Christmas lottery "El Gordo" are drawn in Madrid. Only a few days later, the Christmas feast follows, where here as there the highlight is the cozy get-together at the table. But what is part of a successful Christmas dinner in Spain? Whether entremeses, which are served as appetizers at the beginning of every Christmas dinner, or the main course with prawns, for example - Christmas dinner in Spain is very varied. A fixed component on many Christmas tables is traditionally "Jamón", Iberian ham.

Under the motto "Spanish Iberian Ham, Ambassador of Europe in the World" (Jamones Ibéricos de España, Embajadores de Europa en el Mundo), the Association of Spanish Iberian Ham Producers (ASICI) launched a three-year international information campaign for Iberian ham this year. In keeping with this, the world ambassador for Jamones Ibéricos, Mario Sandoval, has collected original recipe ideas for the Christmas menu. With the creations of the Spanish chef, who is crowned with two Michelin stars, this year's Christmas menu is guaranteed to be uniquely tasty. This is because the Ibérico ham brings a special touch and variety to the kitchen that makes every dish special.



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KAMPAGNEN, DIE LANDWIRTSCHAFTLICHE  
TRADITIONEN FÖRDERN.



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### CHICKPEAS WITH IBÉRICO HAM - The perfect starter for all hungry Christmas elves



#### *Ingredients for 4 servings*

200 g chickpeas  
20 g salted butter  
2 g ras el-hanout  
½ vanilla pod

#### CHICKPEA HUMMUS

60 g cooked chickpea  
20 g tahini  
10 g sesame oil  
2 g salt  
2 g pepper  
½ clove garlic  
15 g water  
4 g cumin  
juice ½ lime



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### WHEY FROM CAMPOREAL CHEESE

90 g Camporeal cheese

50 g cream

75 g milk

3 g trout caviar

1 smoked sardine fillet

Iberico dewlap

Shisho micro green sprouts

Amaranth

### PREPARATION

FOR THE CHICKPEAS: Sauté the chickpeas with vanilla butter and Ras el-Hanout.

FOR THE CHICKPEAS HUMMUS: Put the cooked chickpeas and the rest of the ingredients in the blender and blend for a few minutes until you have a thick, creamy mixture. Add the cumin powder, season with salt and pepper and finally stir in the tahini.

TO MOLK CAMPOREAL CHEESE: Place all ingredients in a water bath for 2 hours. Strain and strain through a super bag.

ARRANGEMENTS: Place two smoked sardine fillets and the trout caviar on a small portion of hummus. Top with the green chickpeas and a veil of bacon. Add the Camporeal whey. Garnish with the sprouts and amaranth.



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### POME CELLERY RAVIOLI WITH IBÉRICO BREAST - Fusion cuisine at its best



#### *Ingredients for 10 servings*

##### FOR THE CELERIAC PUREE

1 pc. Celeriac  
200 g milk  
10 g salt  
6 White pepper  
10 g hot oil  
15 g ginger

##### FOR THE ROASTED CELERIAC

200 g celeriac

##### IBERICO stock

4 kg bones of the jamon



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10 l water  
1 tbsp egg white  
½ onion  
1 carrot  
50 g minced meat

### PREPARATION

FOR THE CELLULAR PURE Peel the celeriac and cook it in the milk. When it is cooked, add the hot oil, salt and white pepper. Puree in the Thermomix.

FOR ROASTING THE Celeriac Roast the halved celeriac in the oven at 200°C for 1 hour. Then peel and leave to cool so that it can be sliced to 1.5 mm thickness with a slicer. Keep the slices and cut them out with a pastry cutter with a diameter of 5 cm.

FOR THE IBÉRICO stock: Clean the bones and boil them in water until they are covered with foam, then skim it off. Once the stock is ready, clarify it with the beaten egg white, the chopped onion, the carrot and the minced meat to make it completely transparent. When serving, it should be very hot.

DIRECTIONS: Place the peeled and chopped walnuts and the celeriac puree in the centre of the slices and fold up the circle. Serve with the hot broth.

### More than just a gift, a (taste) experience.

But Iberian ham is not only suitable on the Christmas table, it is also ideal as a gift under the Christmas tree – for gourmets, jamón lovers and all those who want to become one.

### About the campaign

The programme, initiated by the industry association ASICI and co-financed by the European Union, will be implemented between 2021 and 2023 in the countries Germany, Spain, France, China and Mexico. In addition to raising awareness and improving the competitiveness of Iberian ham in the markets, the campaign also aims to position the product as a healthy Mediterranean delicacy.

### About ASICI



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ASICI, the trade association of Iberian ham producers, is a non-profit inter-professional organisation of the food and agricultural industry (Organización Interprofesional Agroalimentaria, OIA), in which more than 95 percent of the organisations of production (livestock farmers) and more than 95 percent of the processors (industry) of Iberian pork are equally represented. It was founded in 1992 and recognised by the Ministry of Agriculture, Fisheries and Food in 1999 as an inter-professional organisation for the Ibérico pig sector.



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