



N o w TASTE the DIFFERENCE

IRISH SCHOOL OF CHARCUTERIE  
INTENSIVE PRACTICAL INTRODUCTION  
CHARCUTERIE WHOLE MUSCLE CURING & COLD SMOKING  
PRESERVING LOST TRADITIONS

One Day intensive introductory course guaranteed to be instructive as we explore and breakdown every part of the pig, includes brining and curing whole muscle for charcuterie and cold smoking.

This course is essential for the real meat lover, chefs, food professionals and hobbyists, for existing and aspiring artisan producers as well as complete newcomers to have an understanding of the types of pork required for charcuterie to prepare at home or for your restaurant or business. The course has been designed to meet all levels of interest and experience.

Meet and Greet/Sign in Time: 9.00am      Start time: 09.30am – 16.30pm ish.

Whole Muscle Listing for this Course:

Guanciale – Coppa – Capicola – Lomo – Pancetta – Parma Ham – Lardo and Bresaola.

Remember, you do not have to purchase a whole pig or half a pig to undertake any of the above tasks at home or at your business, we will explain in detail.

Guest Chef to be confirmed.

Spaces will fill fast for this comprehensive course, secure your place, book now. Cancellation must be made 15 days before event, in writing (email) no refund after that date. (This is a strict rule as we have to harvest our pig, purchase items required for the numbers attending the course).

Places on this intensive course cost just €750 per person which includes all course materials, prepared hand outs, email backup, lunch and some goodies to take away. Minimum participants 8 number.



Now TASTE the DIFFERENCE

Intensive 'taster course' nose to tail Charcuterie.

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|--|-------------------------------|
| 1. Introduction and presentation :         | True Provenance & Heritage    |
| 2. Knife skills, health & safety :         | Basic Guidelines              |
| 3. Pork Quality Standards :                | Nutritional Values            |
| 4. Charcuterier's Essential Spices :       | The Listing                   |
| 5. Planning and Prep :                     | Cutting Sheet Procedures      |
| 6. Prepare the Master Brine for wet cure : | Recipe and Procedures         |
| 7. Prepare for dry curing :                | Recipe and Procedures         |
| 8. Breakdown to primal joints :            | The First Four Major Cuts     |
| 9. Breakdown to whole muscle :             | The Charcuterie Cuts          |
| 10. The Cure Log & Matrix :                | Ingredient Recipe & Procedure |
| 11. Pork casing or Beef Casing :           | Maturing Method - Chamber     |
| 12. Vacuum Bags :                          | Equalising Procedure - Fridge |
| 13. Fresh Chorizo from Meat Leftovers :    | Recipe and Procedure          |
| 14. Cold Smoking & Smoking Log :           | Preserving Lost Traditions    |

Questions can be asked at any time during the session, please remember we are on a timer.

Phones MUST BE ON SILENT – If you have to take or make a call – Go OUTSIDE.

School of Culinary Arts at IT Tralee Campus is a No SMOKING ZONE. Free Parking is available on campus.

True Provenance & Heritage - Blair House Farm Charcuterie will continue to preserve these lost and dying traditions.

Paul Walker - Free Range Rare Breed Porcine Breeder, Master Butcher & Charcuterier



Now TASTE the DIFFERENCE

Hotels and Accommodation

[www.booking.com/](http://www.booking.com/)

[www.airbnb.ie/Kerry](http://www.airbnb.ie/Kerry)

Kerry Airport: <http://kerryairport.ie/website/>

Irish Rail: <https://www.irishrail.ie/train-timetables/timetables-by-station>

Best locations = Killarney, Castleisland, Farranfore & Tralee.

All these locations are between 25 to 45 minutes from School of Culinary Arts, IT Tralee.



## SLIABH LUACHRA FREE RANGE PORK & BACON

- **HEALTHY PIGS**
- **FED THE TRADITIONAL WAY**
- **FULLY TRACEABLE FROM FARM TO FORK**



**QUALITY IRISH BRED TAMWORTH, MIDDLE WHITE, LARGE WHITE AND DUROC PIGS**

**CURLY TAIL FREE RANGE PIG HERD**

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