



Now TASTE the DIFFERENCE

PRACTICAL INTRODUCTION – CHARCUTERIE – WHOLE MUSCLE CURING & COLD SMOKING

PRESERVING LOST TRADITIONS

One Day 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.

Charcuterie Whole Muscle 1-day course

Start time: 09.30am – 16.30pm ish.

A '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 Procedure |
| 7. Breakdown to primal joints : | The First Three Major Cuts |
| 8. Breakdown to whole muscle : | The Charcuterie Cuts |
| 9. The Cure Log & Matrix : | Ingredient Recipe & Procedure |
| 10. Pig Bung or Beef Bung | Maturing Method - Chamber |
| 11. Vacuum Bags or | Equalising Procedure - Fridge |
| 12. Fresh Chorizo from Meat Leftovers : | Recipe and Procedure |
| 13. Cold Smoking & Smoking Log : | Preserving Lost Traditions |

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



N o w TASTE the DIFFERENCE

Whole Muscle Listing for this Course :

Guanciale- Coppa – Capicola – Lomo – Pancetta – Parma Ham – Lardo and Bresaola as a Twist.

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.

Date to be confirmed.

Guest Chef to be confirmed.

Further information will be available on our website www.blairhousefarm.ie

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). Method of payment is by PayPal.

Places on this course cost just €195 which includes all course materials, prepared hand outs, email backup, lunch and some goodies to take away. Minimum participants 8 number.

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.

Yours sincerely

Paul Walker

Master Butcher & Charcuterier

True Provenance & Heritage

Blair House Farm will continue to preserve these dying traditions.

Hotels and Accommodation

www.booking.com/

www.airbnb.ie/Kerry

Best locations = Killarney, Castleisland, Farranfore & Tralee. All these locations are between 20 to 40 minutes from School of Culinary Arts, IT Tralee.

Kerry Airport

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

About 35 minutes from School of Culinary Arts, IT Tralee.

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