



Dried beef *Cecina de León*

'Instructions for slicing the Cecina de León'

The first references about the **Cecina de León** date back to the 4th century a.c., where the process for making cecina is described the same as it is today.

The profession of cutting meat is not a new revolution; it was derived a long time ago. It is in fact an art form in itself: each slice is a work of art placed on a porcelain white plate.

The pleasure of tasting the cecina is like a ritual, where each slice is unique: The product and the sensation it brings.



1. CUTTING TOOLS

In order to cut the Cecina well, it is necessary to use three tools:

1. a knife **with a short**, wide blade to clean and remove the outer crust,
2. a knife **with a long**, thin un-serrated edge, to cut slices,
3. a **knife-sharpener** to sharpen the knives, if necessary.

2. ARRAGING THE PIECE

The first stage requires placing the piece of cecina into a clamp and adjusting it so that the Cecina doesn't move.



3. CLEANING AND FINAL Arrangement

The next stage is to make the first cut of the Cecina in order to clean and remove the outer crust, skin and yellowish part of the "superfluous" fat from the piece that is about to be eaten.

Once this is done, place it on a Cecina holder, fixing it securely, which will make cutting it easier and steadier.



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4. CUTTING

This is the last step and it is about how to cut slices of Cecina de León.

It must always be cut from top-down or right to left and slices must be thin and not too large, so that the true quality of the product can be appreciated.

The knife should be pushed and pulled slowly and lightly, without applying pressure. The cut should be as straight as possible to try to keep the surface even, horizontal and flat. Make sure each slice contains intramuscular fat, which will enhance the taste.



5. HOW TO PRESENT THE CECINA DE LEÓN

These small, thin, slices cut carefully, confidently and safely will make savouring the Cecina a delicious experience. We recommend you observe the following few rules:

1. The temperature of the piece of Cecina to be eaten should reach **23° C** at least two days before it is sliced. It should never be cold.
2. It should be consumed rapidly once sliced.
3. We suggest you lay the slices out on a white porcelain plate, at a temperature of **26° C**, in order to make the most of their aroma and taste.

Presented in this way, you can appreciate the Cecina's typical cherry-red colour.