

WHAT TO EAT

The season's hottest food trend.

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Bienvenido Serrano!

This fall brings great news for charcuterie lovers when Spanish *jamón serrano* becomes available in Canada. This delicacy, whose name translates as "mountain ham," is a staple in Spain's tapas bars. Like Italian prosciutto, it's a salt-cured, air-dried unsmoked ham but has a more intense flavour and firmer texture. The hams heading our way have been cured and dried for about 15 months. Serve draped over slices of toasted, olive-oil-drizzled baguette, along with a bone-dry fino sherry. Call Serrano Imports at 416•929•7756 for stores.

