

The Prekmurje ham is gastronomically unique and occupies an important place in the food culture of Prekmurje. It is the highlight of the gastronomic offer, a certain added value, which best illustrates the proverbial hospitality and generosity of the people there. The Prekmurje plains and above all the hilly region of Goričko are the ham's native land.



**Association for the Promotion
and Protection of Prekmurje Specialities**

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Prekmurska
Šunka

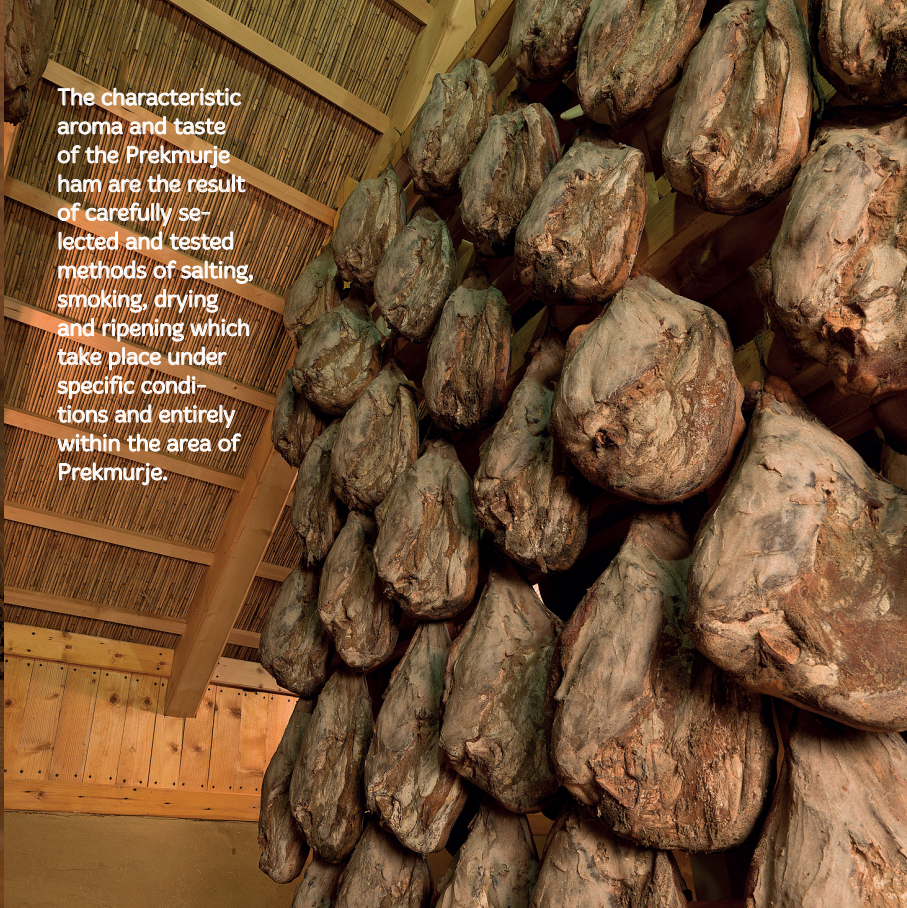
EU Quality ✓



The Prekmurje ham is manufactured using only natural ingredients and additives. For preservation purposes of the meat only sea salt and spices are used.



The characteristic aroma and taste of the Prekmurje ham are the result of carefully selected and tested methods of salting, smoking, drying and ripening which take place under specific conditions and entirely within the area of Prekmurje.



This traditional dried meat with a typical pear-like shape is a specially formed, deboned pork leg.

