

A method of making a ham includes preparing a raw material, salting, massaging, forming and heat treatment. The meat of the gammon of the back part of pork sides is used as the raw material. The raw material is salted by a brine in an amount of 40% to the mass of the non-salted raw material, the massaging is carried out for 15-20 hours in the following mode: 10 minutes of massaging, 20 minutes of a pause. The heat treatment is carried out by roasting at a temperature of 65 °C for 10 minutes, drying at a temperature of 68 °C for 7 minutes, smoking at a temperature of 70 °C for 7 minute, boiling at a temperature of 77-78 °C.