

Serrano Ham, Manchego, Quince, Pickled Guindillas and Nut-Brown Butter



PREP TIME
5 MINS



COOK TIME
5 MINS



TOTAL TIME
15 MINS



SERVES 4 PEOPLE



EASY



Ingredients

200g sliced serrano ham
100g cured Manchego cheese
50g quince paste, cut into small cubes
8 pickled guindilla peppers, sliced into small pieces
50g salted butter

Method

To make the nut-brown butter, heat a thick-bottomed pan on a medium heat. Add the butter and mix until the butter starts to melt and foam up, then subside. Watch carefully as lightly browned specks begin to form at the bottom of the pan. Pour the butter into a bowl to stop the butter from cooking further and allow to cool down.

On large wooden board lay the slices of serrano ham, top with shavings of Manchego cheese and sprinkle with the sliced guindilla peppers and quince paste cubes. Spoon the nut-brown butter and serve.

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