

Secreto Iberico with Quince, Rocket and Manchego Cheese



PREP TIME
5 MINS



COOK TIME
8 MINS



TOTAL TIME
13 MINS



SERVES 2 PEOPLE



EASY



Ingredients

200g secreto iberico, all excess fat trimmed
Olive oil for frying
4 tbsp of quince paste
2 tbsp of water
Fresh rocket leaves
50g manchego cheese
Extra virgin olive oil to drizzle
Sea salt
Fresh cracked black pepper

Method

Start by melting in a small sauce pan the quince paste with the water. You will need to press and stir the quince often, so it blends well with the water. Keep it warm.

Heat some oil in a frying pan, once hot, fry the secreto pieces for about 3 minutes on each side. Keep the heat on a medium setting. Do not move the secreto pieces around, as this will prevent them from caramelising and getting crispy. Once cooked, take the secreto pieces out and allow to rest. The secreto should be served medium rare to medium.

To plate the dish, make sure you serve it on a hot plate. Spoon the hot quince puree over the plate. Slice the secreto into thin pieces and lay on top of the hot quince. Sprinkle with some sea salt and freshly cracked black pepper. Sprinkle on some fresh rocket leaves, grate some manchego cheese and drizzle with a fruity extra virgin olive oil. Serve immediately.