

**MELON CREAM WITH THIN CURED HAM SLICES,
CRISP POTATO AND AVRUGA**

Preparation time: 15 minutes.

Difficulty: Slight.

Ingredients for four servings: two small onions, one melon, 100g finely cut Iberian cured ham, 250 ml single cream, ¾ litre chicken stock, three spoons of extra virgin olive oil, one small potato, Avruga.

Method: Chop the onions into large pieces and sauté over low heat for some fifteen minutes. Add the melon pulp in pieces and set some balls aside to garnish. Stir in the stock. Leave to cook for 20 minutes and beat to a smooth cream. Stir in the single cream. Check for salt and, when it has cooled, leave to stand in the fridge. Cut the potato into fine slices and fry in very hot oil before serving the dish. Serve the cream and arrange some melon balls, the crisp potato, a teaspoonful of Avruga, the thin slices of cured ham with a few drops of olive oil on top in the centre of the dish.

+ Product information

