BASCO
GOURMET SPAIN TO YOUR DOOR

Skate Wing with Crispy Serrano Ham, Tomato, Black Olive and Caper Nut Brown Butter



PREP TIME
15 MINS

COOK TIME
15 MINS

TOTAL TIME
30 MINS

SERVES 4 PEOPLE

EASY

Ingredients

4 skate wings, about 250g each, trimmed
100g Serrano ham, finely sliced
200g cherry tomatoes, blanched for 10 seconds and skinned
80g pitted black olives
2 tbsp baby capers
150g unsalted butter
4 tbsp plain flour
4 tbsp olive oil
1 lemon, juice only
2 tbsp flat-leaf parsley, finely chopped
Salt and black pepper to taste

Method

Pre-heat your oven to 180°C/350°F/Gas Mark 4. Place the Serrano slices between two sheets of parchment on a baking tray, cover with another tray and bake for 8–10 minutes until crisp. Break into shards and set aside.

Season the skate wings lightly and dust with flour. Heat the olive oil in a wide frying pan. Fry the skate for 4–5 minutes on each side until golden and cooked through. Transfer to a warm plate.

In the same pan, add the butter and cook gently until it foams and turns a light hazelnut brown. Add the peeled cherry tomatoes, capers and olives, tossing for 2–3 minutes until the tomatoes blister slightly. Squeeze in the lemon juice and stir through the parsley.

Place the skate wings on warm plates, spoon over the tomato, olive and caper brown butter, and finish with shards of crispy Serrano ham. Serve with sautéed new potatoes or steamed greens and pair with a glass of crisp Albariño.

https://www.bascofinefoods.com/spanish-recipes/skate-wing-serrano-ham-olive/