BASCO
GOURMET SPAIN TO YOUR DOOR

Garlic Mushroom and Ibérico Ham Pintxo



PREP TIME
5 MINS

COOK TIME
4 MINS

TOTAL TIME
9 MINS

SERVES 4 PEOPLE

EASY

Ingredients

8 medium size white mushrooms
8 slices of ibérico ham
4 slices of baguette bread, cut at an angle
1 garlic clove, finely chopped
1 tbsp flat leaf parsley, finely chopped
4 tbsp of olive oil
Sherry vinegar
Salt to taste

Method

Heat a medium size frying pan, add the oil and cook the mushrooms on a moderate heat to brown them on both sides for 2 minutes. Lower the heat and add the chopped garlic and parsley, season with salt and a good dash of sherry vinegar. Toast the slices of bread under a hot grill.

Assemble the pintxo by placing the slices of ibérico ham onto the bread, topping it with 2 garlic mushrooms stacked on top of each other and secured with a toothpick. Place them on a tray or wooden board and spoon some of the garlic, parsley and vinegar oil.

https://www.bascofinefoods.com/spanish-recipes/garlic-mushroom-and-iberico-ham-pintxo/