



MUSHROOMS WITH LÓPEZ ORTEGA IBERIAN HAM

Ingredients:

- 1 tray of mushrooms.
- 200 gr. of diced López Ortega Iberian Ham.
- Parsley, two cloves of garlic, cayenne pepper, salt and olive oil.

Directions:

Wash the mushrooms by running them under the tap to remove any dirt and cut off the stalks. Then cut the mushrooms however you wish.

Add three or four tablespoons of oil to a frying pan and warm on a low heat.

Peel the garlic and cut finely. Add to the frying pan when the oil is hot. Once the garlic has browned, add the diced ham. Mix the garlic and ham with a wooden spatula while cooking. Add the pepper and Cayenne pepper (half a Cayenne adds a spicy taste. Should you wish to make it spicier, add a little more according to taste). Mix together and add the mushrooms. Add salt to the mushrooms, toss and cook on a low heat until the moisture of the mushrooms has evaporated and they are ready. Serve and leave to cool for 2 minutes. This dish can be made with wild mushrooms or standard mushrooms. Once prepared, it can also be used as sauce for a good meat dish.