



**MELON SOUP WITH LÓPEZ ORTEGA IBERIAN HAM**

**Ingredients:**

- 1 Melon.
- 200 gr. of finely chopped López Ortega Iberian Ham.
- 300 gr. of sliced López Ortega Iberian Ham.
- Toasted bread.
- Salt and pepper.

**Directions:**

Cut the melon in half. Remove the pips and cut the flesh into small strips. Add a little salt and pepper and mix in a blender or liquidator. Place the mixture in the fridge for a couple of hours until cold.

Once the soup has been chilled, serve in glasses or bowls and sprinkle with the ham shavings.

Slices of Iberian ham are a good accompaniment to the soup and should be served on toast as an aperitif.