

PEAR, SERRANO HAM AND QUEIJO S. JORGE SALAD



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15
min



Easy

INGREDIENTS

- 2 Ercolina pears
- Juice of 1 lemon
- 120g rocket
- 70g Espina Serrano ham
- 100g Ilha S. Jorge cheese
- 1 chopped shallot
- 2 tbsp olive oil
- 2 tbsp natural yoghurt
- 1 tsp Dijon mustard
- Freshly ground pepper
- Toasted pumpkin seeds

METHOD

Peel the pears and quarter, removing the core and then cutting again each part into half, making eight parts of each pear • Drizzle over with a little of the lemon juice to stop browning • Cut the cheese into strips and keep for later • Drizzle a little olive oil over the rocket and chopped shallot and coat • Place in the centre of a plate and surround with the pear pieces, seasoning with freshly ground black pepper • Overlay with slices of cured ham and the cheese strips and season with a dressing of yoghurt, olive oil, lemon juice, ground pepper and the Dijon mustard • Sprinkle with toasted pumpkin seeds.