



RECIPES

Scallops with ConsorcioSerrano

Spanish tortilla

Angler fish «tournedos»

Cold Spanish soup

ConsorcioSerrano rolls

Spanish scramble

Stuffed mushrooms

Pumpkin cream

TAPAS CONSORCIO SERRANO

The Consorcio's 'tapa'

Fruit brochette

Sea and mountain ConsorcioSerrano brochette

Chicken Serrano Maki

ConsorcioSerrano ham flower with pepper mousse

BREAKFAST

Mediterranean Breakfast



SCALLOPS WITH CONSORCIO SERRANO

DIFFICULTY EASY

TIME 20 MINUTES

INGREDIENTS

FOR 4 PEOPLE

- 4 fresh scallops
- 2 Welsh onions
- 2 leeks
- 1 thick slice of Consorcio-Serrano.

PREPARATION

STEP 1

Cut the thick slice of Consorcio errano into small chunks. Clean and cut the leeks and the Welsh onions julienne style.

STEP 2

Season with salt and pepper, and brown in a frying pan.

STEP 3

Remove, and then brown the scallops in the same pan.

STEP 4

Arrange the dish in the scallop shell. This will allow the flavours to thoroughly merge.

CHEF'S SUGGESTIONS

It can be accompanied by caviar, and even by a honey sauce.



SPANISH TORTILLA

DIFFICULTY MEDIUM

TIME 20 MINUTES

INGREDIENTS FOR 4 PEOPLE

- 10 eggs
- Olive oil
- 1,5 kilo of potatoes
- 250 grams of sliced Consorcio Serrano

PREPARATION

STEP 1

Clean, peel and slice the potatoes in small chunks and fry them in hot olive oil.

STEP 2

Separately, salt and beat the eggs. Add the previously strained and fried potatoes to the eggs, and mix well.

STEP 3

Put the mixture in a frying pan with a bit of oil. When it has coagulated, flip over the omelette so that it browns on both sides.

STEP 4

While the omelette is still hot, cover it with slices of Consorcio serrano so that the flavours combine.

CHEF'S SUGGESTIONS

The ham can be cut into small chunks and then be added to the egg and potato mixture. It can be accompanied by an apple.



ANGLER FISH «TOURNEDOS»

DIFFICULTY MEDIUM

TIME 25 MINUTES

INGREDIENTS

FOR 4 PEOPLE

- 4 angler fish slices
- 8 artichokes
- 300 grams of thinly sliced Consorcio Serrano
- Olive oil
- Salt
- Pepper

PREPARATION

STEP 1

Brown the angler fish slices in a frying pan.

STEP 2

Then roll them in the thin slices of Consorcio Serrano.

STEP 3

Place in the oven for 20 minutes at 180° C.

STEP 4

Separately, peel the artichokes and cut them in thin slices. Fry them in olive oil and serve as a garnish.

CHEF'S SUGGESTIONS

Accompany with soy sauce to add a touch of the exotic.



COLD SPANISH SOUP

DIFFICULTY EASY

TIME 20 MINUTES

INGREDIENTS

FOR 4 PEOPLE

- 250 g of the previous day's bread crumbs
- ½ kilo of red tomatoes
- 4 quail eggs
- 1/4 of a garlic clove
- 1 glass of cold water
- 1 small teaspoon of sherry vinegar olive oil
- 250 g Consorcio Serrano ham

PREPARATION

STEP 1

Place the bread crumbs in a bowl with a splash of sherry vinegar. Add a quarter clove of diced garlic and the peeled, sliced and salted tomato.

STEP 2

Mix all the ingredients together and cover with olive oil. Blend well.

STEP 3

Arrange the dish with the Consorcio serrano cut julienne style and with the previously boiled quail egg.

CHEF'S SUGGESTIONS

It can be accompanied by ham cream, made with a broth of Consorcio Serrano and mashed chickpeas.



CONSORCIO SERRANO ROLLS

DIFFICULTY EASY
TIME 15 MINUTES

INGREDIENTS FOR 4 PEOPLE

- 8 slices of Consorcio Serrano
- Chives
- 150 g of cream cheese
- 50 g of pinenuts

PREPARATION

STEP 1

Smash the pine nuts and brown them in a frying pan.

STEP 2

Clean and cut the chives.

STEP 3

Mix it all with the fresh cheese.

STEP 4

Spread the mixture on the Consorcio serrano slices, and roll up.

CHEF'S SUGGESTIONS

For a more intense flavour, it can be browned in the oven for 2 minutes.



SPANISH SCRAMBLE

DIFFICULTY EASY

TIME 15 MINUTES

INGREDIENTS FOR 4 PEOPLE

- 8 eggs
- 200 ml of heavy cream for cooking
- 250 g of green asparagus
- 200 g of sliced Consorcio-Serrano

PREPARATION

STEP 1

Clean and cut the asparagus in sections, then place in them in a frying pan with a bit of oil. Salt them, and let brown.

STEP 2

Separately, mix the eggs with the cream and season with salt and pepper. Add them to the browned asparagus in the frying pan, and scramble until the egg is done.

STEP 3

Serve hot, together with slices of Consorcio serrano.

CHEF'S SUGGESTIONS

The Consorcio serrano can also be browned together with the asparagus, which gives it a more intense flavour.



STUFFED MUSHROOMS

DIFFICULTY EASY

TIME 20 MINUTES

INGREDIENTS

FOR 4 PEOPLE

- 8 large cultivated mushrooms
- 2 Welsh onions
- 2 thick slices of Consorcio-Serrano
- Virgin olive oil
- Salt
- Pepper

PREPARATION

STEP 1

Remove the stem from the mushrooms, clean them and set aside. In a frying pan with a bit of olive oil, lightly sauté the Welsh onions and mushroom stems, previously sliced.

STEP 2

Once browned, add small chunks of Consorcio serrano and stir in the pan.

STEP 3

Use this mixture to stuff the mushroom heads, and place them in a baking dish.

STEP 4

Add salt and pepper and pour olive oil over them. Place in the oven for 10 minutes at 170° C.

CHEF'S SUGGESTIONS

Other vegetables can be used, such as green or red pepper, zucchini, asparagus, etc.



PUMPKIN CREAM

DIFFICULTY EASY

TIME 20 MINUTES

INGREDIENTS

FOR 4 PEOPLE

- 500 g of pumpkin
- 500 ml of heavy cream for cooking
- 200 g of sliced Consorcio-Serrano ham
- 100 g of Manchego cheese
- Salt
- Pepper

PREPARATION

STEP 1

Clean, peel and boil the pumpkin. Once cooked, in the same pan add the cream, salt and pepper. Blend the mixture.

STEP 2

Brown the slices of Consorcio errano ham in the oven on a piece of baking paper until they are crunchy.

STEP 3

Decorate the cream with the crunchy ham and accompany with chunks of Manchego cheese.

CHEF'S SUGGESTIONS

Consorcio serrano ham can also be served in small chunks for every dinner to enjoy as they like.



'TAPAS'

THE CONSORCIO'S TAPA

DIFFICULTY EASY. TIME 5 MINUTES

INGREDIENTS

FOR 4 PEOPLE

- 4 slices of rustic style bread
- 4 piquillo peppers
- 4 zucchini
- 4 slices of Consorcio-Serrano
- Olive Oil
- Salt

PREPARATION

STEP 1

Mash the piquillo peppers with a bit of oil and salt.

STEP 2

Clean and cut the zucchini in slices. Grill them.

STEP 3

Arrange the dish: spread the piquillo pepper cream on the bread, then add the zucchini and a slice of ConsorcioSerrano.

CHEF'S SUGGESTIONS

The tapa can be seasoned with a dressing of olive oil and diced black olive.

MORE CREAMS

Eggplant caviar, artichoke cream, tapenade (olive relish), tomato, etc.



'TAPAS'

FRUIT BROCHETTE

DIFFICULTY EASY. TIME 5 MINUTES

INGREDIENTS FOR 4 PEOPLE

- 1 tangerine
- 4 grapes
- 1 pineapple
- 100 g of thinly sliced Consorcio-Serrano ham

PREPARATION

STEP 1

Wash and cut the fruit.

STEP 2

Prepare the brochette by alternating pieces of fruit, and then crown it with a thin slice of Consorcio Serrano ham.

CHEF'S SUGGESTIONS

Other fruits can be used, such as mango, kiwi, orange, etc. This brochette can be served as an appetizer or accompanied by a lamb's lettuce salad with vinaigrette of virgin olive oil and orange juice.



'TAPAS'
SEA AND MOUNTAIN
CONSORCIO SERRANO BROCHETTE

INGREDIENTS
FOR 4 PEOPLE

- 2 slices of Consorcio-Serrano ham
- 4 scallops with the roe separated from the white meat
- 1 tablespoon honey
- 6 tablespoons of olive oil (4+2)
- 4 chopped spring onions
- A few drops of lime juice
- Salt
- Pepper.

PREPARATION

Make two cuts in the scallop roes and season them. Mix the honey and 4 tablespoons of oil in a bowl and marinate the scallops.

Fry the scallop roe and flesh in a hot frying pan for two minutes, flip them over and fry for one minute more.

Add two tablespoons of oil, the spring onion, a pinch of salt and the lime drops to the marinade and blend well with a blender.

Cut the ham into lengthwise strips. Make up the brochette: ham, white scallop flesh, ham, scallop roe and ham again.

Pour a little of the spring onion and lime sauce over the brochette.



'TAPAS' CHICKEN SERRANO MAKI

INGREDIENTS FOR 4 PEOPLE

- 8 slices of Consorcio-Serrano ham
- 4 thin fillets of chicken
- 100 g (1/2 Cup) of finely chopped mushrooms
- 65 g (2 oz) of Philadelphia cheese
- 4 dried tomatoes in oil
- A handful of fresh spinach leaves
- Olive oil
- 1 clove of finely chopped garlic
- Ground white pepper
- Salt

TOMATO SAUCE

- 5 dried tomatoes in oil
- 3 tablespoons of olive oil
- A pinch of thyme
- Pepper
- Salt

PREPARATION

Fry the garlic and mushrooms.

Blend the cream cheese and tomatoes to a fine paste. Season to taste.

On plastic film, place a slice of Serrano ham, a fillet of seasoned chicken, cream cheese, tomato, spinach and season, add another slice of Serrano ham and a layer of mushrooms.

Roll up in the plastic film. Then, pierce the film.

In a microwave container with a lid, cover and cook on maximum power: 1 roll – 2.5 minutes; rolls – 4 minutes.

Remove the plastic film from the maki and cut into thick slices. Serve with the tomato sauce.

TOMATO SAUCE WITH THYME

Blend all the ingredients in a blender.



'TAPAS'

CONSORCIO SERRANO HAM FLOWER WITH PEPPER MOUSSE

INGREDIENTS FOR 4 PEOPLE

- 4 slices of Consorcio Serrano ham
- 120 g (1/2 Cup) of diced red pepper
- 120 g (1/2 Cup) of diced green pepper
- 120 g (1/2 Cup) of Mascarpone cheese
- A dash of olive oil
- 1/2 a level teaspoon of sweet paprika
- 1 level tablespoon of concentrated tomato paste
- Ground pepper
- Salt

PREPARATION

Heat the oil in a frying pan, add the peppers, season and lightly fry. Add the paprika and stir in. Put a spoonful of the peppers aside for garnish.

Add the tomato paste and mix well.

Add the mix to the mascarpone and blend to a fine paste. Cool in the fridge until hardened.

Form a flower with the Consorcio Serrano ham on serving spoons and add a ball of the pepper mousse. Sprinkle a little sweet paprika on top of the mousse and decorate with pieces of pepper.



BREAKFAST MEDITERRANEAN BREAKFAST

INGREDIENTS FOR 4 PEOPLE

- 8 slices of Consorcio-Serrano ham.
- 4 slices of rustic bread (farmhouse bread) 1.5 cm thick
- Must be salted bread
- 2 very ripe tomatoes
- 4 tablespoons of extra virgin olive oil to taste
- Salt
- 1/2 garlic clove (optional)

PREPARATION 1

Blend the peeled tomato with the garlic (optional) and the olive oil. Put it aside. Toast the bread slices on both sides. Spread the mix on the toast. Add salt to taste. A drizzle of oil may be added.

Place the ham slices on top of the bread.

PREPARATION 2

Toast the bread slices on both sides.

Cut the garlic (optional) and rub it on the bread.

Cut the tomato and rub a generous amount on the bread.

Add a little salt and olive oil to taste.

Place the ham slices on top of the bread.