



## Salmon Trout with Serrano Ham (serves 4)

Adapted from Alberto Herraiz recipe in “Spain Mediterranean Cuisine”

- 2 ¼ lb/1 kg salmon trout fillet(s), deboned
- 1 red bell pepper
- 2 artichoke hearts (optional, see below )
- 3 scallions (spring onions)
- 8 slices Serrano ham (Subst.: Prosciutto ham)
- 2 cloves garlic
- ½ cup/125 ml any virgin olive oil
- Pepper

Sauce:

- 6 ½ tbsp/100 ml sherry vinegar
- 3 ½ tbsp/50 g honey
- ½ tsp pure vanilla extract
- ½ cinnamon stick
- 1 ½ tbsp Dauro oil

- Small artichokes can be replaced with slices of red onions, and reduce scallions to two.

### Procedure

1. Sauce: Heat the sherry vinegar, honey, vanilla and cinnamon in a pot to reduce by half. Set aside.
2. Remove the skin from the salmon trout fillet.
3. Broil the bell pepper for 10 minutes and skin it. Then cut into strips.
4. Cut off all the leaves of the artichoke and slice the hearts into thin pieces. (if included)
5. Peel the scallions and slice into one-inch pieces.
6. Cut the trout into horizontal slices and wrap each in a slice of ham
7. Peel the garlic and cut into thin, flat slices.
8. Heat a skillet at medium heat for about 3 minutes, then add oil and trout packages...sauté the trout packages for about 2 minutes, turning to sauté both sides...remove and set aside.
9. Pour away half of the oil depending on the amount remaining to leave just enough to sauté the artichoke hearts/red onions, the scallion pieces and the garlic.
10. Add the bell peppers and continue cooking, stirring continuously for a few more minutes.
11. Remove the vegetables and place in a platter.
12. Lower the heat and add the vinegar reduction sauce to the pan to dissolve the cooking juices, remove from the heat, remove the cinnamon stick, and finish by stirring in the Dauro oil.
13. Place the trout packages on a plate and surround with the sauce, drizzle some Dauro on the plate close to the sauce, then arrange the vegetables to the side. Sprinkle pepper over the trout packages.

Enjoy! Your feedback is appreciated.

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