



Serrano Ham-Wrapped Potatoes & Pine Nut Dipping Sauce© – Fuenroble

Serves 6 to 8

Dipping Sauce:

2/3 cup pine nuts	3 tbsp water
1 garlic clove, peeled	1 tbsp chopped, fresh flatleaf parsley
6 tbsp Fuenroble extra virgin olive oil	salt and pepper
1 to 2 tsp balsamic vinegar or red wine vinegar	

Instructions:

1. Place the pine nuts and garlic in a food processor and process to form a purée.
2. Stir in the olive oil.
3. Add vinegar and water to taste and form a smooth sauce.
4. Stir in chopped parsley and season to taste with the salt and pepper.
5. Transfer to a gravy boat for guests to dip their potatoes in before placing them on their plate.

Serrano Ham-wrapped Potatoes

12 small new or cut potatoes all about the same size for even cooking... unpeeled
2 tablespoons Fuenroble extra virgin olive oil
12 slices Serrano ham or prosciutto ham cut lengthwise to cover the width of the potato.

Instructions:

1. Place potatoes in a steamer over a pan of boiling water. Cover and steam for about 30 minutes until tender (test with a toothpick – you should be able to pierce the potato easily and lift the potato with a toothpick without breaking it apart). Remove from the heat and cool slightly.
2. Pour the olive oil into an ovenproof dish.
3. Wrap each potato in a slice of ham and arrange in the dish in a single layer, (with the pieces of joined ham from each end of the slice facing the bottom of the pan).
4. Roast in the preheated oven at 400° F, turning occasionally, for 15 minutes.
5. Transfer the potatoes to serving dishes and attach plain or decorative tooth picks to potatoes for guests to serve themselves from the platter.

To prepare the morning of the event, cool potatoes after steaming and continue to complete step 4. Cover wrapped potatoes and leave at room temperature. Then complete step 5 just before serving.