



Lukewarm artichokes and ham *Alchocofa templada y jamón*

Serves 4

8 slices of raw Spanish ham (jamón serrano), 8 small artichokes, 2 shallots, 2 strings of celery, 2 tomatoes, 2 lemons, 2 cloves of garlic, 2 twigs of thyme, 2 leaves of bay, some basil, parsley and chive. 1 dl sherry (type 'fino'), 2 dl olive oil, some sherry vinaigrette, pepper and salt

Preparing

Clean the artichokes (look on the internet for instructions) cut the shallots in very thin dices. Peel the tomatoes, slice in 4 parts and remove the seeds, cut in to very small dices

Bring water to boil and cook the artichokes (more or less 8 minutes) until tender. Leave them to rest (in the water) for another 5 minutes.

In the meantime heat the olive oil and sauté the shallots, garlic and add the thyme and bay. Cut the celery in very small dices and add to the olive oil.

Remove the artichokes from the water and cut them in 4 parts (or 2 depending on the size)

Pour the sherry in the olive oil mixture and let the alcohol evaporate. Add the artichokes and tomatoes. Pour in some sherry vinaigrette and some pepper and salt. Pour the basil, parsley and chives in the mixture.

Finishing

Put the artichokes on a plate and spoon the mixture over it.
Tear the ham in small parts and decorate the plate.

