

## Garlic Mushroom and Ibérico Ham Pintxo



**PREP TIME**  
5 MINS



**COOK TIME**  
4 MINS



**TOTAL TIME**  
9 MINS



**SERVES 4 PEOPLE**



**EASY**



## Ingredients

8 medium size white mushrooms  
8 slices of ibérico ham  
4 slices of baguette bread, cut at an angle  
1 garlic clove, finely chopped  
1 tbsp flat leaf parsley, finely chopped  
4 tbsp of olive oil  
Sherry vinegar  
Salt to taste

## Method

Heat a medium size frying pan, add the oil and cook the mushrooms on a moderate heat to brown them on both sides for 2 minutes. Lower the heat and add the chopped garlic and parsley, season with salt and a good dash of sherry vinegar. Toast the slices of bread under a hot grill.

Assemble the pintxo by placing the slices of ibérico ham onto the bread, topping it with 2 garlic mushrooms stacked on top of each other and secured with a toothpick. Place them on a tray or wooden board and spoon some of the garlic, parsley and vinegar oil.

<https://www.bascofinefoods.com/spanish-recipes/garlic-mushroom-and-iberico-ham-pintxo/>