

Serrano ham, lime mascarpone, red pepper ketchup, rocket, fried almonds — Mini Buns — Neutral Charcoal (B11.24)

Ingredients list (for 32 Buns)

- 200 g plain almonds
- 4 slices of Serrano ham
- 1 pot of mascarpone (250 g)
- 2 limes
- 1 sachet of rocket
- 2 red peppers
- 2 tablespoons honey
- 2 red onions
- 3 tablespoons soy sauce
- Sunflower oil
- Salt and pepper
- 32 Mini Buns — Neutral Charcoal

Preparation

Brown the red peppers in a frying pan in the sunflower oil, honey, red onions and soy sauce. Leave to stew for several minutes and then mix. Mix the mascarpone with the lime juice and season with salt and pepper.

Fry the almonds in sunflower oil. Let them turn a golden colour and take them out of the pan. Soak up excess oil using absorbent paper and sprinkle with salt.

Serving

Make the bun as shown in the photo.

