

## **Fillets of Hake with Serrano Ham**

**This delightful combination of the freshest fish and the most succulent Serrano ham creates a fresh summer dish. It is easy to prepare and makes for a lovely light supper**

### **INGREDIENTS**

**4 fresh hake fillets (about an inch in thickness)  
8 thin slices of Serrano ham  
Parsley  
Salt and pepper  
Olive oil  
2 whole red peppers (for serving)**

### **PREPARATION**

**The Peppers: Place the whole red peppers onto a baking tray and cook in the oven for about an hour. Remove, leave to cool slightly and then peel away the skin and remove seeds Slice thinly and arrange on a serving dish**

**The fish: When the peppers have been cooking for about half an hour, prepare the fish. Cover an oven proof baking tray in foil and lightly oil Wrap each fillet in Serrano ham, use two slices for each and secure with a cocktail stick .**

**Sprinkle some roughly chopped parsley over each fillet, season with salt and pepper and drizzle with a little olive oil. Place in the oven and cook for about 25 minutes until the ham becomes dark and slightly crispy and the fish is tender.**

**Place the fillets on top of the arranged peppers and serve. Serve with a green salad and baby new potatoes**

**Serves 4**

Recipe provided by SpainGuides.com.

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