

## AWAKEN YOUR IBERIAN SENSE WITH THE CHEF AMANDINE CHAIGNOT

*“For me, the Iberian ham is the best of all hams. It is a memory of good meals and meetings with friends. It is also a point of reference when you travel around the world, it will never disappoint you. In my kitchen, I use it alone, with a glass of wine as an aperitif or as a condiment. It is such a powerful and long-lasting product that it can be a little extra to finish a recipe. A few shavings on eggs with mayonnaise, in a salad, and that changes everything” .*

Chef of the restaurant Pouliche and the French ambassador of the campaign "Jamones Ibéricos from Spain, Ambassadors of Europe in the World" tells us how she integrates it in her kitchen, what it feels like to be the ambassador of a unique product in the world and gives us a delicious recipe to succeed this Christmas.

For her is an iconic product, a sure reference around the world. “It also evokes conviviality and sharing. It is a guarantee of quality: we are sure to buy a ham from a 100% Iberian production; whose pigs enjoy a natural diet in wide open spaces” . She says she is very honored to be able to associate this unique emblematic product with French gastronomy, affirms. “I love to use it as a finishing touch on a plate as a touch that will transform the plate into something memorable” .

### **But, which French gastronomy ingredients does it go best with?**

According to Chaignot, there are many possibilities. With a pan of porcini mushrooms, it's very beautiful. A few shavings on a pan-fried scallop also. “The Iberico Ham can be combined with many ingredients that are well roasted/snacked. Iberico Ham brings a strong umami note - both salty, almost floral in aroma. The fat is also extremely characteristic and greedy” , expresses.

Depending on the occasion, it can be a bridge between the different flavors. “And the challenge: before cooking it, you must not have eaten it all before! Just like that, with your fingertips” , she concludes.

For the recipe, I propose a **Squid and Porcini Poellée with Iberian Ham**:

1. Clean the squid and cut them into fine and uniform squares. Cut into triangles.
2. Peel and wash the porcini mushrooms before cutting them into quarters.
3. In a thick-bottomed pan, brown a chopped onion with 3 cloves of garlic. Add the squid trimmings and leave for a few minutes. Deglaze with white wine and reduce to dry. Moisten to the top and simmer for about twenty minutes. Strain through a fine sieve and add the squid ink and whisk in the butter.
4. Sauté the boletus and squid separately.
5. Cut the ham into thin shavings.
6. Arrange the squid and porcini on each plate, with a few shavings of ham between them.
7. Serve with the ink sauce. Finish with a green parsley oil and some young parsley shoots.

#### **Ingredients for 4 people:**

- **1kg of grapes**
- **1,5 kg of fresh squid**
- **3 cloves of garlic**
- **2 spoons of squid ink**
- **50g of butter**
- **1 bunch of parsley**

#### **About ASICI**

ASICI, the trade association of Iberian ham producers, is a non-profit inter-professional organisation of the food and agricultural industry (Organización Interprofesional Agroalimentaria, OIA), in which more than 95 percent of the organisations of production (livestock farmers) and more than 95 percent of the processors (industry) of Iberian pork are equally represented. It was founded in 1992 and recognised by the Ministry of Agriculture, Fisheries and Food in 1999 as an inter-professional organisation for the Ibérico pig sector.