



## Cold Strawberry Soup, Chopped Egg, Ham, Olive Oil

### Ham hock terrine

### Les vergers Boiron

### Strawberry fruit Puree ..... 500 ml

Slices white bread .....7

Cloves garlic .....2

Sherry vinegar ..... 70 ml

Olive oil .....200 ml

Remove the crust from the bread and pour all ingredients into a blender.

Blend until smooth.

Season with a touch of salt.

### Garnish

As required Chopped boiled egg

As required very high quality

Spanish ham

As required Olive oil

As required Young basil leaves

### Chef's comment :

This recipe sounds scary but these dishes have been made in the south of Spain for centuries!

