

ham-wrapped potatoes

ingredients

SERVES 4

12 new potatoes, unpeeled
2 tbsp olive oil
12 slices serrano ham
salt

method

- 1** Preheat the oven to 200°C/400°F. Place the potatoes in a steamer set over a saucepan of boiling water. Cover and steam for 30 minutes or until tender. Remove from the heat and allow to cool slightly.
- 2** Pour the olive oil into an ovenproof dish. Wrap each potato in a slice of ham and arrange in the dish in a single layer. Roast in the preheated oven, turning occasionally, for 20 minutes.
- 3** Transfer the potatoes to warmed serving dishes. Season to taste with salt and either serve immediately or allow to cool a little.