

# THE FOOD SAFARI & HOME ELECTRONICS FAIR



## SETAS AL AJILLO CON JAMÓN Y FINO (GARLIC MUSHROOMS WITH CURED HAM AND SHERRY)

Recipe by SOLYMER ASIA

1 tbsp	olive oil
300 g	mixed mushrooms
40 g	jamón serrano sliced and cut into strips
2 cloves	garlic cut into thin slices
2 tbsp	sherry

### Method

1. Heat the olive oil in a cazuela.
2. Add the mushrooms and cook until they release the moisture.
3. Season with salt.
4. Add the garlic and the jamón.
5. Add the sherry and cook for another 5 minutes.

## GAMBAS AL AJILLO (GARLIC SHRIMP)

Recipe by SOLYMER ASIA

1 tbsp	olive oil
15	medium shrimps
2 cloves	garlic, sliced into very thin slices

### Method

1. Shell and de-vein the shrimp, put them in a bowl and toss them with salt.
2. Heat the olive oil in a cazuela, add garlic.
3. When the garlic begins to turn golden, add the shrimp.
4. Cook the shrimp until pink.