








Beckett's Farm

STARTERS

Melon Soup & Serrano Ham



Method

-  1 cantaloupe melon
-  6 - 8 slices of hand-carved Serrano ham
-  1 large cucumber
-  3 tablespoons of cider vinegar
-  Zest of half a lemon
-  Pinch of salt
-  200 ml of rapeseed oil

1. Cut the melon in half, remove seeds and cut off the skin, chop melon into cubes
2. Peel the cucumber and chop into cubes then place these into a blender along with the melon
3. Blend for 2 minutes then add the lemon zest, vinegar and salt. Blend for a further minute then gradually add a little rapeseed oil
4. Place in the fridge for an hour
5. When the soup is cold carve your Serrano ham and fry gently in rapeseed oil until crispy.
6. Serve the soup cold in wine glasses or bowls and garnish with the ham

