

## **Serrano Ham, Pears, and Haricot Vert Salad with Valdeón Cheese**

This is an all-season recipe. In the spring, Insalata's serves this composed salad with ripe Bosc pears, while in the fall it might use figs or persimmons. Organic arugula or escarole is a great substitute for the frisée, and gorgonzola may be substituted for the Valdeón.

### Valdeón Cream:

1/2 cup Valdeón Cheese  
1/2 cup heavy cream  
1/4 teaspoon salt  
1/8 teaspoon freshly ground pepper

### Sherry Vinaigrette:

1 teaspoon minced shallot  
2 tablespoons sherry vinegar  
1/8 teaspoon kosher salt  
1 teaspoon honey  
1/2 teaspoon Dijon mustard  
2 tablespoons hazelnut oil  
2 tablespoons extra-virgin olive oil

### Ingredients:

8 paper thin slices serrano ham or prosciutto  
8 ounces haricots verts, trimmed and blanched for 3 minutes  
2 firm, ripe Bosc pears, peeled, cored and thinly sliced  
Leaves from 1 small head frisée lettuce  
1/2 cup chopped Marcona almonds

For the Valdeón cream: Combine the cheese and cream in a blender or food processor. Blend until just smooth. Stir in the salt and pepper. Transfer the cream to a squeeze bottle. Refrigerate until ready to use.

For the Sherry Vinaigrette: Combine the shallot, vinegar, and salt in a small bowl and let stand for 5 minutes. Whisk in the honey, mustard, and oils. Taste and adjust the seasoning.

Assemble the salad by placing 2 slices of ham on each of 4 plates. In a medium non aluminum bowl, combine the blanched haricot verts, pear slices, frisée leaves, almonds, and 1/4 cup of the vinaigrette. Toss gently and mound on top of the ham. Drizzle with the Valdeón cream and serve immediately.