*Recipe - Awaken Your Ibérico Sense*

**Wild Mushrooms & Iberian Ham on Toast by Omar Allibhoy**

(Ready in 20 minutes)

This simple tapa brings together the earthiness of wild mushrooms with the nutty, rich flavours of Iberian Ham. It's a dish I love to serve when friends pop round, and it never fails to impress. The key is to use the best ingredients you can find - proper wild mushrooms, quality bread, and of course, beautiful Iberian Ham.

Ingredients:

- 200g mixed wild mushrooms (any of your choice)

- 100g Iberian Ham, thinly sliced

- 4 thick slices of rustic sourdough bread

- 3 garlic cloves (2 for cooking, 1 for rubbing bread)

- 2 tablespoons extra virgin olive oil

- Fresh thyme leaves

- Black pepper to taste

- Splash of white wine

- Pinch of sea salt (go easy - the Iberian Ham is already salty)

Method:

Start by toasting your bread and rubbing it with a halved garlic clove - this simple step makes all the difference. While the bread is still warm, give it a generous drizzle of your best olive oil.

In a hot pan, sauté finely chopped garlic in olive oil for 30 seconds, then add your mushrooms and thyme. Let them cook until golden and slightly crispy - don't rush this part, as this is where all the flavour develops. Season with salt and pepper and finish splash of white wine will help deglaze the pan and add a lovely depth to the mushrooms.

Pile them onto your prepared toast and top with torn pieces of room-temperature Iberian Ham. Finish with a final drizzle of olive oil and some fresh thyme leaves. Serve immediately while the mushrooms are hot and the bread is crispy.