



MINTED SWEET PEAS
with SPANISH HAM &
TOASTED BRIOCHE

Trefethen

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INGREDIENTS

1 cup fresh English peas, shelled,
blanched & shocked
¼ cup plain Greek yogurt
2 large mint leaves
4 slices of Spanish ham or prosciutto,
sliced into quarters
4 slices of brioche, crust removed,
quartered & toasted in oven
flake salt or sea salt
Trefethen extra virgin olive oil

PROCEDURE

1. Place the cooked and cooled peas onto a cutting board and using a knife, smash and chop into a pea “mash”. Place the mashed peas into a mixing bowl, add the yogurt, and season with salt to taste. Mix well and adjust seasoning as desired.
2. Place the brioche toast onto your favorite platter. Top each toast with a dollop of mashed peas, tear mint into desired size, and garnish each toast. Top each piece with cut ham and drizzle entire platter with Trefethen olive oil and sprinkle with salt. Enjoy!

TREFETHEN WINE PAIRING

***S.I.N. Rosé:** Abounding aromas of fresh, crisp watermelon and pomegranate are layered with hints of white cherry and floral notes. The wine delights as it plays on your palate with its balanced acidity and a mouthwatering finish.*