

**Grilled bread with sauté oyster mushrooms, fried egg and Serrano ham. (Tostadas de setas con huevo frito de codorniz y Jamon )**

**Serve 4**

**Ingredients:**

¼cup	olive oil for pan fry
¾liter	water
¼cup	white wine vinegar
4each	bread slices
4each	quail eggs
½Lb	oyster mushrooms
2each	garlic cloves finely chopped
	Salt to taste
4each	Serrano ham, sliced

**Method:**

This recipe sound complicated but is very easy, have ready a fried pan and a pot with the water and the vinegar, a plate with same paper towel and ..... We can start. Put the pot with the water and vinegar to boil when boiling put carefully the eggs and cook them for 30 seconds, when finish put them over the paper towels and let them repose. Grill the bread brushing with the olive oil and put the slices over the plate. Put the pan over medium heat and pour the oil in it. When hot, add the mushrooms sauté for 30 or 40 seconds put the garlic, the salt and cook all together for 20 more seconds mixing very well the garlic with the mushrooms turn the heat off and put the mushrooms over the bread. In the same fried pan with the same oil in medium low heat put the eggs to fry in both sides and put them over the mushrooms , and finely drain the left oil ( don't let the pa totally dry) and in medium low heat fried the ham slices in both sides. When all the steps are done the temperature of the food will be perfect.

*Chef Joseba (Joseph) Jiménez de Jiménez from the book " The Harvest Vine, history of a dream."© @  
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