



PARMA HAM AND AVOCADO WITH A BASIL DRESSING

- serves 8

Fresh Basil	30g chopped but keep 8 reasonable sprigs for decoration
Mayonnaise	4 tbsp
Lemons	2
Olive Oil	100ml
Avocados - ripe	3 – flesh removed and mashed roughly
Parma Ham	16 slices
Black Olives	50g
Balsamic Vinegar	2 tbsp

Method

- Mix balsamic vinegar and olive oil to make a dressing and refrigerate
- Gently combine mayonnaise with avocado, chopped Basil leaves and juice from half lemon
- Spoon a little of the mix onto a slice of Parma Ham and roll up – repeat with all 16 slices
- To serve (see above): place two rolls onto a clean plate, drizzle with a little dressing, add a few olives, a sprig or two of Basil, a wedge of lemon and a sprinkling of coarse ground black pepper
- Serve with brown bread and butter

Remember to calculate the selling price of your menu items based on a food GP of 64% – download the recipe costing calculator.

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