



## Warm duck ham pintxo



### **Ingredients: (for 4 persons)**

150 grs of smoked ham duck in slices  
1 medium onion  
2 teaspoon of butter  
2 tablespoon of sugar  
¼ teaspoon of balsamic vinegar  
4 slices of sandwich bread  
4 nice pieces of goat cheese (4 slices of 7cms of thick each)

### **How to prepare:**

First step, simple but it is the key of this recipe. We need our ham at room temperature so, please, remove it from the fridge about one hour before you begin preparing the dish. Usually, this ham comes in a vacuum pack and you need to open it and let the ham “sweat” for a while.

Second step prepare the caramelized onions. For that, cut the onion in half and chop each half in fines slices and separate the “half rings” with your hand.

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In a pan, melt the butter, add the onions and cook them in a medium heat until the onion becomes tender and transparent. Add the sugar and let it melt until caramelized. Remove from heat, add the balsamic vinegar and remove until mixed. Our caramelized onions are ready now. Set aside.

Now, we have to prepare the bread. Using a kitchen mold (or a knife if you don't have one) cut the inside of each slice of bread (white part) doing the shape of a circle. Toast a little bit until you have nice pieces of warm and crispy bread.

Put a layer of caramelized onion on each piece of bread.

In a clean and very hot pan, put the slices of goat cheese for about 5 seconds on each side until the sides become toasted and the inside begins to be partially melted but firm.

Put the slice of goat cheese on top of the caramelized onions and cover all with 5 or 6 slices of duck ham. Serve and enjoy it warm!!

Rafa

