



SMOKED HAM AND FIG SALAD

Ingredients:

- 10 thin slices of Smoked Ham "Presunto"
- 1 piece of Fresh Mozzarella sliced thinly
- 4 fresh figs cut into halves
- 1 bunch of arugula chopped
- 3 basil leaves chopped
- 2 tablespoons olive oil
- 1 tablespoon balsamic vinegar
- Salt and pepper to taste

Directions:

- 1) In a platter place the fresh mozzarella slices with the smoked ham on top.
- 2) Place the fresh figs scattered on the plate, as well as the arugula and basil leaves.
- 3) Drizzle the olive oil, balsamic vinegar, and salt and pepper to taste over the plate

<https://easyportugueserecipes.com/smoked-ham-and-fig-salad-salada-de-presunto-com-figos/>

ROASTED OCTOPUS

Ingredients:

- 2 pounds octopus chopped
- 1 teaspoon White Pepper
- 8 potatoes de-skinned
- 3 tomatoes, peeled and de-seeded
- 1/2 cup of red wine
- 1/2 cup of olive oil
- 1/2 cup of butter
- 4 garlic cloves chopped

Directions:

- 1) Properly cut the pieces of the octopus.
- 2) Place all of the ingredients in a large saucepan and mix them together, cover it, and let them marinate for 5-6 hours.
- 3) Once done, place them in a large baking dish and then put it in the oven and cook it at 325 degrees Fahrenheit for about 35-40 minutes or until it is well cooked and the octopus is tender.
- 4) Serve it in a large platter with some bread to enjoy the sauce, enjoy!

AZOREAN GREEN TEA PUDDING

Ingredients:

- 1.5 tablespoons azorean green tea leaves
- 2 grams gelatin powder
- 1/2 cup sugar
- 1/2 cup water
- 1 cup milk

Directions:

- 1) place the water and green tea leaves in a blender and mix it until it reaches a smooth and even consistency.
- 2) now boil the mixture in a saucepan. Once it is boiling turn off the heat and add the sugar, milk, gelatin powder, and stir it for about 30 seconds.
- 3) pour the mixture into serving bowls and place in the refrigerator to chill.
- 4) once solidified and chilled, remove from the refrigerator and serve.

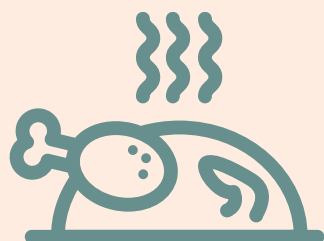
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