



Serrano Ham Chips
with Piquillo Pepper Pimento Cheese Dip
WINE PAIRING: **Standing Stone Blanc De Blanc**



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A recipe by Chef Conny Andersson

Photography by Paul Brissman

Serves 4

12-15 slices Serrano ham, prosciutto,
or similar dry-cured ham
2 tablespoons crème fraîche (can
be substituted with sour cream)
2 tablespoons mayonnaise
2 tablespoons cream cheese, softened
½ cup aged white cheddar, finely
grated (or your favorite sharp cheese)

4 roasted piquillo peppers, from a jar
2 tablespoons sherry vinegar
2 medium garlic cloves
Pinch of cayenne pepper
Aleppo pepper for garnish, optional
Kosher salt and freshly ground black
pepper, to taste

For Serrano Ham Chips:

Preheat your oven to 350°F. Line a baking sheet with parchment paper and lay the ham slices flat in a single layer without overlapping.

Bake for 12 minutes, rotating the pan halfway through, until the slices are golden and crisp.

Remove from the oven and allow them to cool completely on the pan — they will continue to crisp up as they cool. Serve at room temperature.

For Dip:

Combine the roasted piquillo peppers, sherry vinegar, and garlic in a blender. Purée until completely smooth.

In a mixing bowl, whisk together the crème fraîche, mayonnaise, and cream cheese until the mixture is smooth and lump-free.

Stir in the pepper purée until fully incorporated. Fold in the grated cheddar.

Taste and adjust seasoning with cayenne, salt, and freshly ground black pepper. Transfer to a serving bowl and chill for 30 min to an hour before serving. The dip can be refrigerated for up to 4 days — the flavor only improves.

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Hermann J. Wiemer
VINEYARD

Conny Andersson

Executive Chef - Populus Hotel, Seattle, WA



The Chef

A native of Sweden, Chef Conny Andersson has spent his life in pursuit of culinary adventure, leading kitchens across the globe. Along the way, he has helmed world-renowned properties such as the Four Seasons Beverly Hills, The Grand in Vietnam, and the iconic Dataré Resort in Malaysia. Chef Conny has co-authored a cookbook with actor Morgan Freeman. Today, Chef Conny brings his worldly experience, Nordic roots, and deep passion for simplicity, authenticity, and seasonal integrity to the Populus Hotel in Seattle — creating cuisine that celebrates both nature and nourishment, with a distinctly Scandinavian soul.

The Wine

This wine is made from some of the oldest Chardonnay plantings on the East Coast—now more than five decades old—that produce fruit with a concentration, structural depth, and natural balance that younger plantings rarely match. Smaller yields and deeply established root systems contribute to a distinctive profile that consistently delivers firm acidity, layered texture, and a vivid expression of the site. This Méthode Traditionnelle wine rested on lees for 52 months before disgorgement. With zero dosage, every element of the wine's character comes directly from this cherished site.

Blanc de Blanc

Standing Stone By Hermann J. Wiemer Vineyard

