



## HAM, EGG & TRUFFLE

### INGREDIENTS

#### FOR THE HAM HOCKS

- 2.4kg Ham hocks (Moss Valley)
- 200g Onion
- 200g Carrot
- 200g Celery
- 20g Garlic, unpeeled
- 10g Parsley sprigs
- 2no. Bay leaf
- 5no. Black peppercorns

#### FOR THE HAM HOCK TERRINE

- 100g Colman's wholegrain mustard
- 200g Shallots, finely diced
- 100g Gherkins, finely diced
- 80g Lilliput capers
- 20g Parsley, finely sliced
- 500ml Water
- 25g Knorr Professional Ham Bouillon Paste
- 5no. Gelatine sheets

#### FOR THE HENDERSON'S RELISH GEL

- 300g Henderson's Relish
- 5-10g Ultratex

#### FOR THE CONFIT EGG YOLK PUREE

- 120g Egg yolks

### METHOD

#### FOR THE HAM HOCKS:

- Soak the ham hocks in running water for 30 minutes.
- Place all the ingredient into a pan and cover with water. Bring to the boil and skim off any impurities that rise to the top and cook at a simmer for 5 hours or until the meat is falling from the bone, if required top up the water to ensure the hocks are covered throughout.
- Remove from liquid, pull the meat into small strands removing any fat and sinew.

#### FOR THE HAM HOCK TERRINE:

- Soak the gelatine leaves in cold water to bloom. Make up the KNORR Professional Ham Bouillon Paste by whisking into 500ml of boiling water. Then whisk in the gelatine leaves until fully dissolved.
- To the warm picked ham hocks, add the COLMAN'S Wholegrain Mustard, shallots, gherkins, capers and parsley. Add in the Ham Bouillon and check for seasoning.
- Roll into logs to the required diameter.

#### FOR HENDERSON'S RELISH GEL:

- Place the Henderson's Relish in a bowl and slowly whisk in the ultratex until you get the desired consistency.
- Whisk in ultratex slowly to the desired consistency – just thick enough to pipe and hold its shape.
- Place in a piping bag for service.

#### FOR THE CONFIT EGG YOLK PUREE:

- Vacuum pack the egg yolks and cook in a water bath at 64°C for 4 hours.
- Once cooked blend on full speed for 5 minutes and transfer to a piping bag for service.

[RECIPE CONTINUED ON NEXT PAGE](#) →



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## HAM, EGG & TRUFFLE

### INGREDIENTS (CONTINUED)

#### TO PLATE

15no. Slices of Brioche

10g Black Wiltshire Truffle

30no. XXL Nasturtium, cut to size  
of toast

### METHOD (CONTINUED)

#### TO PLATE:

- Cut the brioche to rounds – 2 per slice. Toast until golden.
- Slice the terrine into 1.5cm rounds removing any excess cling film.
- Place the nasturtium on the toasted brioche, place the terrine on top.
- Pipe the Henderson's relish around the top of the terrine, then pipe the yolk into the middle.
- Top with freshly grated Wiltshire Truffle.