

PEA AND SMOKED HAM HOUGH TARTLET WITH HAM HOUGH SCOTCH EGG

INGREDIENTS

FOR THE SMOKED HAM HOUGH

72kg Smoked ham hocks
50g Knorr Professional Ham Paste Bouillon
Bay leaf
5g Thyme
5g Rosemary

FOR THE PASTRY

200g Plain flour
100g Butter, unsalted
2g Salt
120g Egg
25g Mull cheddar, finely grated

METHOD

FOR THE SMOKED HAM HOUGH:

- Place the ham hough, KNORR Professional Ham Paste Bouillon, rosemary, thyme and bay leaf into a large pan and cover with cold water.
- Bring to the boil, once it has come to the boil reduce the heat and cook gently for 3-4hours. Keep skimming off impurities throughout the cook.
- Once the meat is coming away from the bone. Remove the houghs from the pan and then pass the stock - reserving to use later.
- Shred the meat making sure you remove any fat or sinew.

FOR THE PASTRY:

- Rub together the flour and the butter, add the grated cheddar.
- Add half the egg and bring together carefully without over working it.
- Wrap the pastry in clingfilm and chill for at least an hour.
- Once your pastry has chilled roll it out and cut 10 disks big enough to line your 10cm pastry rings.
- Line the pastry with greaseproof paper and fill with baking beans chill again.
- Preheat the oven 180°C
- Bake in the oven until the pastry shells are crisp.
- Take the remaining egg, beat the egg together and than brush the inside of the crisp tart cases and place back into the oven for about 2 minutes to coat the cases.

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INGREDIENTS (CONTINUED)

FOR THE PEA FILLING

250g Peas, frozen
100g Cooked Ham hough,
chopped
120g Eggs
100ml Double cream
100ml Ham hough cooking liquor
5ml Truffle oil

FOR THE SCOTCH EGGS

10 Quail eggs, room temperature
150g Cooked smoked ham hough
150g Sausage meat
5g Chives, chopped
60g Plain flour
100ml Milk
60g Egg
200g Breadcrumbs

METHOD (CONTINUED)

FOR THE PEA FILLING:

- Place the defrosted peas, ham stock, truffle oil into a blender and blitz until smooth.
- Add the double cream, egg and some salt and pepper, blitz again until combined.
- Remove from the blender and pass through a fine sieve.
- Next mix through the chopped ham Hough.
- To finish the tarts, carefully pour the mixture into the finished shells and bake in the oven at 150°C until the mixture is set.

FOR THE SCOTCH EGGS:

- Bring a pan of water to the boil, gently add in the quails eggs and cook for 2 minutes and 30 seconds. Then refresh in iced water.
- Peel and put to one side.
- Next place your chopped ham, sausage meat and chives into a bowl and mix together.
- Divide the mixture into 10 even balls.
- Roll your eggs in the seasoned flour.
- Take a sheet of cling film and place the ball of sausage meat on top, then flatten into a circle. Place a seasoned egg on top and pull the clingfilm round it to encapsulate it.
- Keep your egg wrapped in the film and repeat for the remaining eggs.
- Panne the eggs, in flour, egg then breadcrumbs.
- Deep-fry the scotch eggs at 180°C for 6 to 7 minutes, or until golden.
- Carefully remove the eggs and drain on kitchen paper.

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PEA AND SMOKED HAM HOUGH TARTLET WITH HAM HOUGH SCOTCH EGG

INGREDIENTS (CONTINUED)

FOR THE PEA PUREE

200g Peas, frozen
50g Leek, white part only,
roughly chopped
40g Butter, unsalted, in cubes
10g Mint
5g Knorr Professional Ham Paste
Boullion
100ml Water
50ml Double cream

TO SERVE

10g Pea tendrils
10ml Vinaigrette

METHOD (CONTINUED)

FOR THE PEA PUREE :

- In a saucepan add the butter and the leeks, sauté for 4 min
- Add the KNORR Professional Ham Paste Boullion, water and seasoning.
- Bring to the boil and cook for 3 to 4 minutes.
- Pour this mixture into a high-powered blender.
- Puree 60 seconds at full speed, next add the peas and the double cream and blitz until the puree is smooth. Pass through a sieve.

TO SERVE:

- Add some warm pea puree to the base of the plate.
- Place the tart on top, cut the cooked scotch egg on top then season with sea salt.
- Dress the pea tendrils in the vinaigrette then place around the tart.