



## Devilled ham

### Serves 4

- 260g chopped ham
- 80g mayonnaise
- 2 tbsp double cream
- ½ onion, finely chopped
- 2 tbsp white wine vinegar
- 2 tbsp chopped flat leaf parsley
- black pepper
- wholemeal toast, to serve

In a food processor, blend the ham for 2 mins, until smooth. Mix in the mayonnaise and cream. Add the chopped onion to the ham mixture. Pulse the processor a couple of times to mix. Stir in the vinegar and parsley, then season with pepper.

Transfer to a small serving pot and flatten the mixture with the back of a spoon. Cover with tin foil and chill for 1 hr. Serve with toast.

## Boiled ham and parsley sauce

### Serves 4

- 1kg uncooked, unsmoked ham joint
- 100g flat leaf parsley, finely chopped
- 2 bay leaves
- 1 lemon, halved
- 6 whole peppercorns
- 125ml milk
- 50g butter
- 25g cornflour
- 100ml single cream
- black pepper

Place the ham, bay leaves, lemon and peppercorns in a large saucepan, and cover with cold water. Bring to the boil, then simmer, covered, for 1 hr 15 mins, until cooked through to 77°C. Drain the liquid and retain. Place the joint on a serving dish and cover with tin foil.

Pour 250ml of the poaching liquid into a large saucepan and add the milk and butter. Bring to the boil, add the parsley, and simmer for 5 mins. In a small bowl, mix the cornflour with 2 tbsp cold water, then add to the sauce. Bring back to the boil, then stir in the single cream. Season with black pepper, and transfer to a sauce boat. Serve with the sliced ham.

