



## Ham croquettes

**Makes approximately 27**

**350g shredded cooked ham**

**600g King Edward potatoes, peeled and chopped**

**15g butter**

**2 egg yolks, plus 1 whole egg**

**100g extra mature white Cheddar, grated**

**1 tsp plain flour, plus extra for dusting**

**10g fresh tarragon, roughly chopped white pepper**

**zest and juice of 1 lemon**

**170g breadcrumbs**

**vegetable oil, for shallow frying**

**cream cheese, for dipping**

Place the potatoes in a large saucepan of cold water and bring to the boil. Simmer for 12-15 mins, until soft. Drain and mash with the butter, then mix in the 2 egg yolks, ham, cheese and flour. Add the tarragon to the mash and season with pepper. Add the lemon zest and juice, and stir thoroughly. Roll the mixture into golf-ball shapes, then mould each one into a small sausage shape. Set out on plates, a little apart from each other, and chill for 1 hr.

On one plate, scatter the breadcrumbs, and whisk the remaining egg in a bowl. Dust the plate of potato rolls with flour. Dip one into the egg, covering it completely, then roll in the breadcrumbs and place on a clean plate. Repeat with all the rolls.

Preheat the oven to 180°C/gas mark 4, and line an oven tray with greaseproof paper. Fill a high-rimmed frying pan with oil to approximately 2cm deep, and heat until sizzling. Add the croquettes in batches, cooking for 2 mins on each side, until golden. Place on the oven tray and bake for 5 mins. Serve with a cream cheese dip.

## Ham chowder

**Serves 4**

**600g ham joint, cooked and chopped**

**1 tsp butter**

**1 tsp vegetable oil**

**2 onions, chopped**

**1 garlic clove, chopped**

**1 tsp plain flour**

**700ml whole milk**

**800g Maris Piper potatoes, peeled and chopped into bite-sized pieces**

**black pepper**

**300ml double cream**

**2 tbsp chopped curly parsley, plus extra for garnish**

Heat the butter and oil in a very large saucepan until the butter melts. Add the onion and garlic, then sauté for 10 mins, until soft.

Mix the flour into the onions and continue to stir for 1 min. Pour in the milk gradually, stirring, then add the potatoes and 300ml of water, and bring to the boil. Season with pepper. Simmer for 25 mins, then add the ham and cook for another 5 mins. Stir in the cream and chopped parsley. Serve, garnished with parsley.

