

HAM HOCK TERRINE

Gary Parsons, *Group Development Chef*

HARVEY & BROCKLESS

the fine food c^o

Whatever we do, from sourcing amazing food
to delivering it on time,
we always stick to one simple rule...

an absolute dedication to honest, authentic, remarkable food.

HAM HOCK TERRINE

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Ingredients

SERVES 30 PORTIONS

CA663 Slow Cooked Ham Hock Bone-In	375g
HS614 Pineapple & Pepper Ketchup	50g
Flat Parsley, washed and chopped	8g

Garnish

HS614 Pineapple & Pepper Ketchup	150ml
DB117 Lescure Unsalted Butter	50g
DA105 Dell'ami Arbequina Extra Virgin Olive Oil	50ml
IN166 Cornish Sea Salt	5g
Pineapple, cut into 3cm x 0.5cm discs	30 each
Caster Sugar	30g
Flat Parsley, washed & picked	10g
Ciabatta, rings	10 each
Cracked Black Pepper	2g

Method

1. Re-heat the ham hock in a water bath for 1 hour at 75°C. Remove the bag then carefully remove the fat and bones. Shred the meat into small pieces.
2. Mix the Pineapple & Black Pepper Ketchup through the meat with the chopped parsley. Roll between two sheets of cling film to create a tight sausage shape, then put into the fridge to set.
3. Preheat the oven to 175°C, freeze the ciabatta and then slice length ways as thin as possible.

Method continued

4. Brush with the olive oil and season, wrap the sliced bread around the ring and place in the oven. Bake for 8-10 minutes. Carefully remove from the ring.

5. Blend the Pineapple & Black Pepper Ketchup to a smooth purée and put into a small squeeze bottle.

6. Melt the butter in a frying pan, roll the pineapple discs in the sugar and add to the foaming butter. Fry until caramelized on both sides, then remove from the pan and leave to cool.

7. Remove the rolled Ham Hock from the fridge, slice into 2 inch tubes and remove the cling film. Arrange as you like.



HAM HOCK TERRINE
with Pineapple & Pepper Ketchup

Grubworkz Slow Cooked Ham Hock Bone-In

We've worked closely with Grubworkz to develop a range of gourmet sous-vide products that are cooked in the sauces we make in our Harvey & Brockless production kitchen. Pre-cooked and ready for grilling, sautéing or roasting, they save time and work in the kitchen. A big step up from gammon and pineapple, the sweet, tart flavour of our pineapple ketchup both complements and contrast with the slow-cooked, ready-to-use ham hock.

Lescure Unsalted Butter

Coveted by pastry chefs for its velvety texture and sweet flavour, Lescure has been made in France since 1884 and is protected under EU law. The secret to its super-star status is milk from herds of cows that graze the rich pastures of Poitou-Charentes.

Cornish Sea Salt

A pebble's throw from the Atlantic Ocean, the salt house that produces Cornish Sea Salt uses pure sea water from a protected marine zone, which is high in trace elements. It's this purity that gives the salt its fresh flavour and makes it so popular with chefs. Add a sprinkle to chocolate brownies to elevate them to new levels.

Dell'ami Arbequina Olive Oil

Sourced from the sunny valleys of Córdoba in Andalucía, early harvest Arbequina olives give this oil glorious flavours of green apple, artichoke and creamy avocado. Its delicate flavour makes it perfect for dressings, burrata and air-dried hams.