

# KING PETER HAM, GRETA & PEAR SALAD

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Gary Parsons, *H&B Executive Chef*

## HARVEY & BROCKLESS

*the fine food cº*

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.*

# TEMPUS KING PETER HAM, GRETA & PEAR SALAD

*Chef Gary Parsons*

## *Ingredients*

SERVES 4 PORTIONS

|  |                  |
|--|------------------|
| <b>EC342 Greta, drained &amp; broken into chunks</b> | <b>80g</b>       |
| <b>CA711 Tempus king peter ham</b>                   | <b>12 slices</b> |
| <b>CP307 Northumbertland wild honey added pollen</b> | <b>10g</b>       |
| Dried Chilli Flakes                                  | 3g               |
| Lambs Tongue Lettuce, washed & dried                 | 10g              |
| Conference Pear                                      | 1 whole pear     |
| Lemon, zested & juice                                | 1 whole lemon    |

## *Method*

1. Using a sharpe kinife, slice the pear into very thin slices, brush with the lemon juice.
- 2.Place on the plate. Arrange three slices of the King Peter Ham over the pear.
3. Add the chunks of Greta, sprinkle over the chilli flakes & the lemon zest, place the lambs tongue around & drizzle with the Honey.



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*with Northumberland Honey*

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### *Greta*

Our new cow's curd is crumbly and flaky, a little like a fresh Feta, but it's soft and smooth enough to spread. Buttery with a refreshing burst of acidity, the cheese also picks up aromatic notes from the basil and garlic infused oil in which it is submerged to keep moist.

### *Tempus King Peter Ham*

Tempus developed King Peter Ham in memory of one of the founders' late father Peter, who adored air-dried hams of all styles. Combining elements of many of his favourite hams, this is a unique product that shows off the attributes of the pork while enhancing it with a blend of black pepper, juniper and a gentle chestnut wood smoke. Sweet, nutty with a hint of smoke, result in an incredible depth of flavour

### *Northumberland Wild Honey*

Thick, velvety and with a distinctive aroma, this powerful honey is made in late summer when bees gather nectar from Northumberland moorlands carpeted in ling heather. The honey is cold extracted, coarsely filtered and left unpasteurised, so retains all its nutritional value and deep, complex flavour.

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