

ALMOND INFUSED CEYLON PEKOE HAM



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Pork ham is a must have in every 'Once' in Chile and this particular ham is marinated and glazed in tea, and served with fresh bread.

- Sub Category Name
Food
Main Courses
- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015

Ingredients

ALMOND INFUSED CEYLON PEKOE HAM

- 500g Pork Leg Ham
- 2g Cured Salt (per kilo)
- 20g Regular Salt (per kilo)
- 4g Almond Infused Ceylon Pekoe (per kilo)
- 1 Syringe
- 200cc Mineral water (per kilo)

Ingredients for Glaze

- 100g Sugar
- 5g Almond Infused Ceylon Pekoe

Methods and Directions

ALMOND INFUSED CEYLON PEKOE HAM

- Weigh the pork piece. Place it in a large container.
- Infuse the tea, dissolve the cured salt and regular salt in water and inject the ham.
- Cook the pork to an internal temperature of 75 C° - the combination of the chemical brine and the cooking will kill off bacteria and make a ham.

Glaze

- Make a caramel and add the tea, already infused.
- Use a basting brush or a spoon, and glaze the ham completely.
- Bake until the glaze begins to turn brown and shiny. This indicates that the glaze has caramelised and the flavour has taken on a nutty, caramel flavour.