

THE RECIPE

Fresh Ham in Cider

CULTURE

24_07_2021



FRESH HAM IN CIDER

Ingredients (serves 6);

One slice of fresh ham cut crosswise from the thigh (6 cm thick)

1/2 litre of apple cider

Garlic

Thyme

50g butter

4-5 apples

Salt and freshly ground black pepper

Preparation

Stud the slice of fresh ham with the garlic cloves (6 cloves cut into small pieces). Season both sides with salt and pepper.

Place the slice in an oven dish. Sprinkle with thyme and pour over the cider (1/2 litre).

Put 50 grams of butter in small pieces on top of the meat.

Bake at 180° C for about 2 hours.

Turn the slice often and drizzle it with the cooking juices.

Peel the apples, remove the core and seeds. Cut them into quarters. Half an hour before the end of cooking, add them to the slice of meat and continue cooking, covering the oven dish with aluminium foil.

Serve the ham sliced and surrounded by the apple quarters.

(You can also make this recipe with a simple pork roast).