

ASPARAGUS, KING PETER HAM WITH
WHIPPED MASCARPONE & HERBY DIJON DRESSING

Gary Parsons, *H&B Executive Chef*

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the fine food c^o

Whatever we do, from sourcing amazing food
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an absolute dedication to honest, authentic, remarkable food.

ASPARAGUS, KING PETER HAM WITH WHIPPED MASCARPONE & HERBY DIJON DRESSING

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Ingredients

SERVES 4 PORTIONS

CA726 Tempus King Peter Ham	1 slice
IT031 Galbani Mascarpone	60g
HS725 Harvey and Brockless Kitchen Herby Dijon Dressing	20g
IN165 Cornish Sea Salt Flakes	2g
Large asparagus spears	5 spears
Chives	10g
Lemon, zest	1/2 lemon
Pepper	2g

Method

1. Preheat the oven to 200 °C. Lay the ham on a baking tray and cover with the parchment on both sides. Add another tray on top so the ham is pressed in the middle. Cook for 15 minutes in oven or until crisp.
2. Trim the ends of the asparagus then bring a pot of salted water to the boil. Add the asparagus to the water and cook for 1-2 minutes, drain and season well with salt and pepper, add the herby dijon dressing and set aside allowing for it to infuse.
3. In a small mixing bowl, combine the Galbani mascarpone, chopped chives and lemon zest. Mix until well combined.
4. To serve, add a spoonful of whipped mascarpone on the plate followed by the dijon herb asparagus spears and crispy king peter ham.



ASPARAGUS WRAPPED IN KING PETER HAM

with whipped mascarpone and Harvey and Brockless Kitchen herby dijon dressing

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.

Galbini Mascarpone

Young, milky and supple in texture, fresh cheeses are much loved by chefs for their ability to carry other flavours while imbuing dishes with a lactic vitality. This Italian marscapone does just that, combined with other rich flavours.

Cornish Sea Salt Flakes

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.

Harvey and Brockless Kitchen Herby Dijon Dressing

A bold green dressing, bursting with aromatic herbs. Fresh basil and mint are complimented by the gentle dijon warmth.
