

# HAM AND CHEESE JAMBON

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## INGREDIENTS

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250g smoked bacon  
40g butter  
300ml milk  
¼ tsp Nutmeg  
1 shop bought roll Puff pastry  
Vegetable oil

120g cheddar  
50g flour  
3 egg yolks  
¼ tsp White pepper  
1 Egg beaten

## METHOD

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Right let's get started with this deliciousness.

Cut the bacon into small lardon sized pieces. (You can also just buy lardons in the shop)

Grate the cheddar.

Now weight out the rest of the filling (butter, flour milk nutmeg white pepper and egg yolks)

To make the filling fry the bacon in a little oil in a pot on a high heat for 5 minutes until golden brown.

Remove the bacon pieces and set aside. The fat that has come out of the bacon can stay in the pot. Return the pot to a low heat and add the butter allow it to melt. When it has melted add the flour and whisk it in to combine into a paste.

Pour the milk into the pan about 100ml at a time and whisk vigorously.

When the milk has thickened add the next 100ml of milk and continue the process until all the milk has been used up. The sauce should now be quite thick with no lumps.

Add the nutmeg and white pepper.

Cook for 30 seconds then add the grated cheddar.

Whisk it all together until all the cheese has melted.

When it has all melted remove from the heat and pour into a large clean bowl.

Beat the mixture with a spatula to allow it to cool to about 50C.

Add the egg yolks in one at a time beating with the spatula to combine into a smooth silky sauce.

When all the eggs are in cover it with cling film pushing the cling film against the filling and allow it to cool fully in a fridge.

When the filling has cooled fully you can assemble the jambons.

Firstly, pre heat your oven to 180C and place 2 flat empty trays in the oven so the tray heats up. The reason for this is when you cook the jambons the bottom of the puff pastry will become crisp and golden.

Unroll the puff pastry onto your work surface.

Cut the puff pastry into 6 squares roughly 12cm x 12cm. (I just basically dived the sheet of puff pastry into 6 equal pieces each piece should be a square).

Divide your filling into 6 with a spoon.

Spoon 1 portion of filling into the centre of a square of puff pastry and press it down slightly.

Fold the puff pastry into the centre 1 corner at a time.

Push the first corner down slightly into the middle of the filling.

Fold the opposite corner into the middle sticking it to the other corner you have folded in. Repeat the process with the other 2 corners. Until you have a parcel formed.

Repeat the assembly process to fill the rest of your jambons.

Place your jambons onto sheets of parchment paper leave at least 3 cms between them so as they cook they will expand but won't stick to each other.

Brush the tops of the jambon with the beaten egg to glaze.

Remove the hot trays from the oven and carefully slide the parchment paper with the jambons onto the trays.

Return them to the oven allow them to cook for 25 minutes until they have puffed up and become golden brown.

Remove from the oven and serve.