Ham in a bread crust

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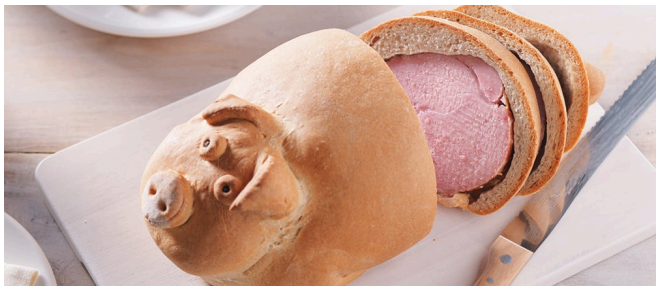

Tilberedning
Tilberedningstid
Portioner 4

Preparation

500 g dark wheat flour

¼ yeast cube

1 tsp salt

150 ml water

150 ml milk

Mix the dark wheat flour, yeast and salt, add the milk and water, then knead into a smooth dough. Place the dough in a bowl, cover with a damp cloth and allow to proof at room temperature for 1 hour until double in volume.

750 g rolled ham, cooked, shaped like an oval

1 tbsp mustard, Flash

Spread the mustard over the ham.

Put a little dough aside for decorating the ham. Roll out the rest of the dough to the size of the ham, then wrap it around the ham. Cover the baking tray with baking paper, lay the wrapped ham on it and make a small steam hole at the back.

Thinly roll out the remaining dough and make shapes for decorating the ham. Dust the ham with flour before decorating it and brush the shapes with water so that they stick.

Professionel bagning af brød 160 °C i 1 Timer 10 Min.

Take the ham in a bread crust out of the cooking space and allow it to rest, covered, for about 10 minutes. Allowing the meat to rest means that the temperature and juices are more evenly distributed throughout the meat so that the ham loses fewer of the meat juices when sliced.

Tips

Serve with homemade potato salad.

Raw, smoked rolled ham must be cooked or steamed in a steam cooker before consumption. Follow the cooking instructions and cooking time on the packaging.

Keep the quantity of bread dough the same – do not adjust it to the weight of the rolled ham.

The professional baking function cannot be used until the cooking space has cooled down..

Tilbehør

Stainless steel tray

Yderligere oplysninger

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