



HAM HOCK, FOIE ROYALE BON BONS AND SALT BAKED CELERIAC

By Chef Dan Moon

Foie Royale

FOIE ROYALE BON BONS

INGREDIENTS

- 200g Duck Foie Royale
- 75g unsalted butter
- 100g poppy seeds

METHOD

Blend Foie Royale and soften butter together until smooth and then set mixture in a tub.

Put some hot water in a cup and using a Parisienne scoop, ball out the Foie Royale mix and then roll in poppy seeds.

Store the perfect balls coated in poppy seeds in the fridge ready when needed.

HAM HOCK

INGREDIENTS

- 2 ham hocks on the bone, soaked overnight in cold water then drained
- 2 bay leaves
- 2 thyme sprigs
- 1 rosemary sprigs
- 1 tsp pink peppercorns
- 1 tsp black peppercorns
- 1 large onion halved
- 1 large carrot
- 1 bulb of garlic halved
- 2 sticks of celery
- 4 tbsp white wine vinegar
- 50g gherkins, finely chopped
- 50g baby capers
- 1tbsp mustard of choice
- Large handful fresh flat leaf parsley
- Splash of sherry vinegar
- Reduced ham stock

Optional – To enrich your ham hock even further, dice up some Foie Royale and add to the warm, shredded ham hock mix.

METHOD

Place ham hocks in a large pan with bay leaves, thyme and rosemary. Toast peppercorns under the grill then add to ham hocks along with onion, carrot, garlic, celery and white wine vinegar. Pour over enough cold water to cover. Bring to the boil and simmer very gently, uncovered, for about 4–6 hours, making sure water is topped up throughout. Cook until the hocks are tender and the meat flakes easily off the bone.

Leave the hocks to cool in the liquid for about one hour, then remove and set aside. Strain the liquid into a clean pan (discard the vegetables) and boil ham stock for 30 minutes to an hour until reduced by 3/4 to about 400ml, this should leave you with a very tasty ham stock.

Next, shred your ham hocks down and place in a bowl. Add capers, gherkins, parsley, sherry vinegar and black pepper to taste. Add a spoon of mustard of your choice and add ham stock so mix is nice and moist. Roll cling film onto a work bench and make sure it's triple layered. Add mixture along the middle of the clingfilm, roll into a boudin and tie both ends. Place in the fridge overnight to set. Slice when required.

SALT-BAKED CELERIAC

INGREDIENTS

- 1 celeriac
- 275g of plain flour
- 300g of salt
- 4 free-range egg whites
- 150ml of water
- 1/2 lemon
- 125g unsalted butter

METHOD

Preheat the oven to 160°C. To make the pastry for celeriac, combine the flour, salt, egg whites and water and mix thoroughly to form a paste. Wash the celeriac thoroughly, trim off any roots and cut off a small amount of the base of each so they can sit flat on the baking tray. Add the salt crust to a sturdy baking tray and spread out slightly to make bases for the celeriac, ensuring the bases are slightly wider than the bottom of each celeriac. Place the celeriac on top and use the remaining salt crust to completely cover each celeriac. Make sure there aren't any gaps or holes in the crust. After 2–3 hours, or once the pastry forms a hard, golden crust around the celeriac, remove from the oven. Use a strong metal spatula to loosen the base of each of the celeriac before lifting it from the baking tray. Use the heel of a knife to make small cracks around the top of the crust, until you can gently lift off the newly formed lid. Take out celeriac and peel and dice. Put diced celeriac in a blender and melt unsalted butter until goes golden brown, then add nut butter to blender and blend until smooth, finish with lemon juice.

TO PLATE

Add a slice of ham hock, then add Foie Royale Bon bons and salt baked celeriac purée.

SERVING SUGGESTION

Serve with mustard cress, radishes and soft-boiled quails eggs.