



## JERNEJ KITCHEN

### HAM IN BREAD

*Ham in Bread is a delicious Easter classic recipe. Make a simple yeasted bread dough and wrap the ham in it. The result is a show-stopping centerpiece.*

SERVES	10	PEOPLE
PREPARATION:	20	MINUTES
PROOFING:	2	HOURS
BAKE:	50	MINUTES
TOTAL TIME:	3	HOURS 10 MINUTES

#### HAM

1200 g (2.5 pounds) Gammon, boneless

2 tbsp [Horseradish Cream Sauce](#)

1 egg, for egg wash

1 tbsp heavy cream, for egg wash

#### DOUGH

650 g (5 1/2 cup) all-purpose flour

240 ml (1 cup) milk

60 ml (1/4 cup) water

3 1/2 tsp (10g) active dry yeast

1 egg

1 egg yolk

50 g (1/4 cup) melted butter

2 tbsp sugar

1 tsp salt

#### TOOLS AND EQUIPEMENT

large pot with a lid

baking sheet

stand mixer or a bowl

cling film or kitchen towel

rolling pin

#### COOK THE GAMMON

Place the gammon in a large pot and cover it with cold water. The water should cover the meat. Place over medium-high heat and bring to a boil. When the water boils, reduce the heat, cover with a lid, and simmer for one hour per 2 pounds. In our case, cook for about 1 hour and 15 minutes. When the ham is cooked, drain and place back into a pot to cool completely. Pat dry the ham with the kitchen paper towel. Evenly brush with horseradish cream sauce.

#### TIP

[Gammon is a raw and cured meat that becomes ham once it cooks.](#)

#### DOUGH

In a stand mixer bowl (or in a bowl if you're kneading by hand), combine all the dough ingredients: flour, milk, water, yeast, egg, egg yolks, melted (cooled) butter, sugar, and salt. Knead with a dough hook or by hand until the dough is elastic and smooth, for about 8 - 10 minutes. Cover the dough with clingfilm or a kitchen towel. Set aside for one hour or until doubled in size.

#### SHAPE

Sprinkle the working surface with flour. Divide the dough into two large pieces and one small piece. Using a rolling pin, roll the two larger pieces into a rectangle about 3 cm (or 1 inch) larger than your Ham. Place the Ham in the center of one dough. Cover the Ham with the second dough rectangle. Cut the edges, leaving one centimeter (1/2-inch) border. Press the dough tightly together to wrap the Ham. Use the rest of the

parchment paper

dough for decorating. We made dough plaits. Transfer the Ham in Bread onto a large baking sheet lined with parchment paper. Cover the Ham with clingfilm or kitchen towel and set aside to proof at room temperature for one hour or until doubled in size. Preheat the oven to 170 °C / 340 °F.

#### **BAKE**

Make an egg wash using an egg and heavy cream. Brush the Ham in the bread with the egg wash and place in the preheated oven on the middle rack. Bake for 50 - 60 minutes at 170 °C / 340 °F. If needed, cover with aluminum foil halfway through the baking and bake further until golden brown. Transfer the baked Ham in bread to a wire rack, bring to room temperature, then serve.