Toast Ham with chicory and a creamy 3-cheese sauce

10 persons



Ingredients

- 40 slices of Smoked Toast Ham
- 1.5 kg mashed potato
- 20 stalks of chicory
- Knob of butter
- ¼ lemon
- 1 l milk
- 110 g roux
- 2 dl cream
- 100 g gruyere cheese
- 100 g cheddar cheese
- 100 g Parmesan cheese
- Pepper, salt & nutmeg

Preparation

Wipe the pot with a knob of butter, clean the chicory and remove the hard parts.
Put the chicory into the pot, season with pepper and salt. Add a splash of water and the juice of a lemon. Put some silver foil over the chicory and put the lid on the pot. Bring to the boil and continue cooking on a low flame until the chicory is soft. Allow the chicory to cool.

Wrap the Smoked Toast Ham around the chicory stem (2 slices per stem).

Make the roux in the traditional way, weigh out 110 g and dry well. Add the milk gradually while you keep stirring. Season with pepper, salt and nutmeg. Add the cream and half of each type of cheese, continue cooking for a while.

Place the chicory rolls in an ovenproof dish and pour the sauce over them. Sprinkle the other half of the cheeses over the sauce and brown it in the oven at 180°C for ± 20 minutes.
Serve with mashed potato.

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