Cheese-filled Chicken Ham with roasted cauliflower

10 persons



Ingredients

- 10 pcs Cheese-filled Chicken Ham
- 1,5 kg cauliflower
- 1,5 kg “floury” potatoes
- 100 g butter
- Hazel nuts
- 0.5 l milk
- Flat leaf parsley
- Olive oil
- Nutmeg
- Pepper & salt

Preparation

Bake the Cheese-filled Chicken Ham (art. 302) in the oven (10 min. at 200°C), deep fryer (4 min. at 175°C) or frying pan (2 x 4 min.).

Clean the cauliflower and cut the florets into slices. Mix the cauliflower with olive oil, pepper and salt.
Place the cauliflower slices in an oven dish and bake them at 160°C for ± 15 minutes.

Peel the floury potatoes and cut into equally-sized pieces. Boil them in the English way [in salted water, just ready]. Drain them after 20 minutes and dry them off well over the heat. Put them through a stirring sieve/food processor and add a knob of butter, warm milk, pepper and salt. Mix it all up well.

Roast the hazel nuts in the oven at 180°C for 5 minutes. Chop them coarsely.

Arrange everything attractively on the plate and finish with the hazel nuts and parsley.

Delicious!

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