

Baked ham slices

Cuisine: **Czech**

Food category: **Minced meat**



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Company: **Retigo**



Program steps

Preheating: **185 °C**

1	Hot air	100 %	Termination by time	00:35 hh:mm	160 °C	100 %	
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Ingredients - number of portions - 10

Name	Value	Unit
meaty pork belly with bone	1	kg
flecks of eggless pasta	0.75	kg
salt	0.04	kg
freshly ground black pepper, ground	0	kg
nutmeg	0	kg
pork lard	0.15	kg
milk 3.5%	0.5	kg
chicken eggs	5	pcs
breadcrumbs	0.06	kg

Nutrition and allergens

Allergens: 1, 3, 7

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, B6, C, Cholin, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	811.8 kJ
Carbohydrate	65.7 g
Fat	50.7 g
Protein	23.4 g
Water	0 g

Directions

We will cook the rinsed smoked ham at home (we can do this overnight in a combi oven or traditionally), completely debone it including cartilage, and cut it into cubes or slices.

We cook the pasta in salted water, drain it and do not rinse, lightly season it with salt, pepper it with crushed pepper, add finely grated nutmeg, diced ham, and place this mixture into pre-greased enameled GN pans that are 60mm high and dusted with toasted breadcrumbs.

We pour beaten eggs that we whisked in milk and salted.

We bake in the combi oven until golden.

Recommended accessories



Enameled GN
container