

## CHRISTMAS HAM WITH CLOVES

### INGREDIENTS:

#### *Salad:*

2 handful corn salad (vegetable oil, e.g. walnut)  
1 handful kale sprouts  
2 pears (1 tablespoon of vegetable oil, pinch  
cinnamon, lemon juice)  
5-6 gingerbread cookies (1 level tablespoon butter)  
2 tablespoons almond flakes  
2 tablespoons dried cranberries

#### *Sauce:*

1/3 glass almond flakes  
1/3 glass grapeseed oil  
1 tablespoon white wine vinegar  
1 small clove garlic  
juice from 1/2 lemon  
1 level teaspoon honey  
Himalayan salt, freshly ground pepper

#### *For ham:*

1 packaging Sokolow Christmas ham (4 slices)  
3 teaspoons honey  
juice from 1/2 lemon  
juice from 1/2 orange  
1 tablespoon cloves

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### PREPARATION:

1. Roast the ham according to the instructions on the packaging, use marinade prepared from the listed products.
2. Fry almond flakes (both those necessary for the sauce as well as those for the salad) in a dry pan.
3. Use a blender to mix the sauce ingredients until homogenous (adjust density of the sauce with

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- orange juice).
4. Cut gingerbread cookies into cubes and fry them in a pan with butter. Fry them for about 3-4 minutes, until golden brown on each side. Next, put them on a plate lined with paper towel.
  5. Cut the pears in half and hollow the centres, then cut them to create half-moons and sprinkle with lemon juice and oil combined with cinnamon. Put pear slices on a hot grill pan and fry for 2-3 minutes on each side until brown stripes appear.
  6. Pour boiling water over the cranberries and set aside for about 30 seconds, drain, dry and cut into smaller fragments.
  7. Put slices of Sokolów Christmas ham on plates. Next to ham, put alternately the corn salad sprinkled with oil, pears, almonds, cranberries and gingerbread cookies. Pour sauce and sprinkle with kale sprouts.