



Just a
SALAD

EASTER HAM JELLIES

INGREDIENTS:

- 1 packaging Sokolowska Krucha ham
- 9 green asparagus
- 9 quail eggs
- 1 small red pepper
- 4-5 tablespoons of canned corn
- 2-3 cups vegetable broth
- 2-3 teaspoons gelatine
- 1 tablespoon grated horseradish
- 1 tablespoon mayonnaise
- 1 pinch turmeric
- Parsley for decoration

PREPARATION:

1. Combine the horseradish with the mayonnaise and turmeric.
2. Dissolve gelatine in boiled, well-seasoned broth at a ratio of 1 teaspoon of gelatine to 1 cup of broth.
3. Hard-boil quail eggs (3 minutes) and peel.
4. Remove the woody ends from the asparagus, cut off the heads, cut into approx. 1.5 cm pieces, boil in salted water for approx. 5 minutes and drain.
5. Clean the pepper from the seed nest and cut into cubes.
6. Cut the ham slices into squares.
7. Fill silicone muffin/cupcake tins or bowls to 4/5 of the height with alternating ham, asparagus, egg, corn and peppers, then pour in warm broth. Place in the fridge until fully set. Once removed, garnish with parsley and serve with horseradish sauce.