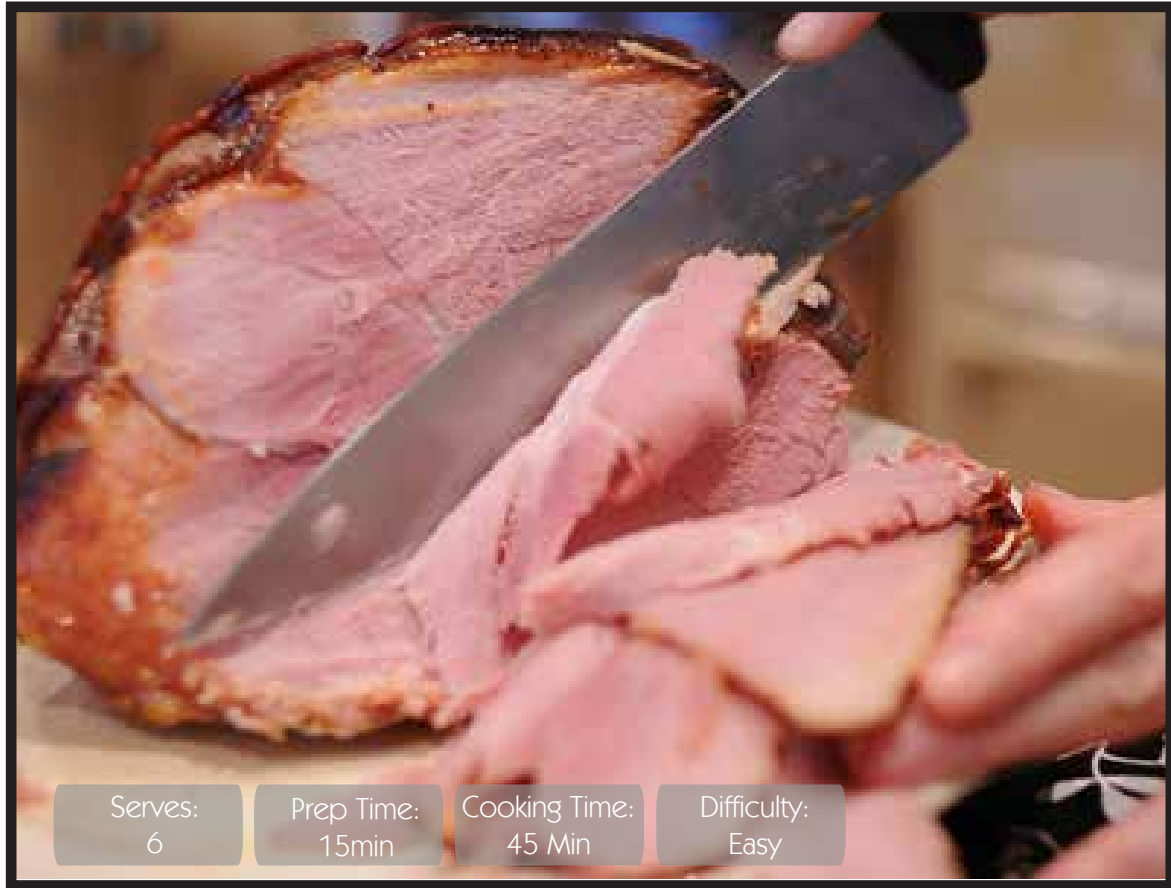


# Recipe: Christmas Ham "left-overs"

by Luca Ciano



Serves:  
6

Prep Time:  
15min

Cooking Time:  
45 Min

Difficulty:  
Easy

## Ingredients:

- | 200gr fresh ricotta
- | 3 puff pastry sheets
- | 50gr parmigiano reggiano cheese, grated
- | 6 eggs
- | 200ml fresh cream
- | 50ml milk
- | ¼ cup flat parsley, chopped
- | 150gr ham
- | 50gr Italian pancetta, 1cm diced (optional)
- | 1 bunch of asparagus, thinly cut and tips kept separate
- | 10 cherry tomatoes, halved
- | 2 Tbs. Mussini Balsamico Tradizionale DOP 12 Year/Anni
- | 2 Tbs. Labbate Organic extra virgin olive oil
- | Salt & Pepper

## Method:

- | 1. Preheat oven at 160°C, fan forced.
- | 2. Grease a large round baking tray (26-28cm diameter) and insert the puff pastry.
- | 3. Fry the Italian pancetta in a little olive oil in a non-stick pan until golden, then add chopped asparagus, season with salt and pepper and cook for a further 2-3 minutes, remove from the pan and set aside.
- | 4. In a large bowl, mix the eggs with milk and cream, add the parmigiano reggiano cheese, parsley, season with salt and pepper then set aside.
- | 5. Crumble the ricotta cheese with your hands and spread evenly onto the puff pastry, next evenly distribute the pancetta, asparagus and ham over the ricotta.
- | 6. Pour the egg mix on top to cover, and finally place the asparagus tips and the cherry tomato on top.

7. Bake in the oven for 45 minutes, then remove and place on a cooling rack.

8. Serve with a side salad and dress with Balsamic Vinegar.

Chef Note: Turn the baking tray around a few times during the baking process to ensure even cooking. A balsamic vinegar reduction can be used if you can't find the aged/mature product.

il providore  
BY CASA ITALIA

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