

# Lacquered maple ham, strawberries and balsamic vinegar with layered potatoes

**Recipe for 4 persons**

## Description

Thin slices of smoked ham lacquered with maple syrup, balsamic vinegar and dark rum, topped with sauteed strawberries and thin slices of potatoes baked in the oven.

## Note

You can replace the strawberries with a brunoise of pineapple. These two fruits have the same flavor profile.

## Ingredients

### For the lacquer

- 125 Ml Maple syrup
- 60 Ml Balsamic vinegar
- 30 Ml Beef broth
- 60 Ml Amber rum
- 5 Ml Ground cloves
  
- Salt and pepper
- Butter
- Vegetable oil

### For the ham

- 0.50 Box(es) Strawberry
- 400 Gr Ham-style smoked pork shoulder
  
- Salt and pepper
- Butter
- Vegetable oil

### For the potato stack

- 300 Gr Yukon gold potatoes
- 60 Ml 35% cooking cream
- 2 Sprig(s) Thyme
  
- Salt and pepper
- Butter
- Vegetable oil

## Preparation

- Preparation time **30 mins**
- Preheat your **four** at **425 F°**

### General preparation

Mix all the ingredients of lacquer in a pot and let reduce by half to obtain a syrupy mixture. Cut the potatoes into thin slices using a mandoline. Chop the thyme. Slice the ham.

### Preparation of the potato stack

Butter four cavities of a muffin pan. In a bowl, place the sliced potatoes, chopped thyme, cream and season with salt and pepper, mix well. Divide the amount in four and place the potatoes into the cavities of muffin pan to form a stack of thin slices. Bake for about 40 minutes or until tender when

poked with the tip of a knife.

### Preparation of the ham

In a hot skillet, brown the ham slices with a little vegetable oil. Return all meat to skillet, and add the lacquer and reduce it so that it coats the slices of ham. In a hot skillet, melt a knob of butter and sauté the strawberries. Season with salt and pepper.

### To serve

On your plate, place a serving of potatoes, a few slices of lacquered ham and garnish with strawberries.

**Bon appétit!**