

Crispy shrimps, garlic butter popcorn, tomato smoked mayonnaise, briquette leaves with fleur de sel, coriander

Recette pour 4

Description

Such comforting and soothing brunch idea. With the smoked mayo it is absolutely delectable!

L'idée déco

The longer you braise the ham under wrap, the better, at low temperature. For an extra kick you can always add a slice of Boston lettuce in the sandwich.

Ingrédients

Ham

- 20 Unit(s) Peeled medium shrimps, tail-on
- Salt and pepper

Tomato smoked mayo

- 2 Unit(s) Egg yolk
- 1 Tbsp Dijon mustard
- 100 Ml Tomato paste
- 25 Ml White wine vinegar
- 2 Ml Liquid smoke
- 500 Ml Canola oil
- Salt and pepper

Poached egg

- 1 Bag(s) Pop-corn
- 6 Clove(s) Garlic
- 125 Gr Butter
- Salt and pepper

Country bread

- 4 Unit(s) Brick sheets
- 12 Leaf(ves) Fresh cilantro

- 50 Gr Butter
- 6 Pinch(es) Fleur de sel

- Salt and pepper

Préparations

Temps de préparation **45 mins**

Préchauffez votre Oven à 400 F°

Maple ham

Into a big braising pot, put everything in and cover it with a big layer of aluminium foil. Cook it all night at 275F for an entire night or if in a hurry, 400F for 2 hours. Before making any slices or cutting it, let it rest 30mins.

Poached egg

In a medium stewpot, fill it with water up to half of the container. Add in the vinegar. Crack the egg inside while the water is simmering. Leave it in there for 2mins or so or until the yolk is beginning to feel a bit tighter. Put it on a plate covered with a dry cloth.

Tomato smoked mayonnaise

In a kitchenaid, if possible, add the Dijon mustard and the egg yolk. Mix everything at medium speed (5-6) for 2-3mins until the blend is entirely homogenous. Bring the speed up (8), then gently pour the oil slowly until a very smooth and silk mass begins to form. Add the remaining oil back at medium speed (6), then add everything that's left; the vinegar, the tomato paste and the liquid smoke. Salt & pepper to taste.

Montage

Be generous with the mayonnaise on the grilled bread. Add thin, thin slices of ham and lastly the perfectly poached egg. Done.

Bread

Toast your slices of bread on both sides in the oven with a little bit of butter.

ZZ

ZZZZZZZZ

ZZZZ

ZZZZ

Bon appétit!