

Rustic sandwich with braised maple ham, smoked mayo and a poached egg |

Recipe for 12 tapas

Description

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

Note

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.

Ingredients

Ham

- 600 Gr whole cooked ham
- 4 Sprig(s) Thyme
- 1 Bulb(s) Crushed garlic
- 125 Ml Maple syrup
- 125 Ml Water
- Salt and pepper

Tomato smoked mayo

- 1 Unit(s) Egg yolk
- 1 Tbsp Dijon mustard
- 50 Ml Tomato paste
- 15 Ml White wine vinegar
- 1 Ml Liquid smoke
- 175 Ml Canola oil
- Salt and pepper

Mollet egg

- 12 Unit(s) Egg
- 2 Tbsp White vinegar
- Salt and pepper

Country bread

- 12 Slice(s) Country bread
- Salt and pepper

Preparation

- Preparation time **150 mins**
- Preheat your **Oven** at **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

Portez une grande casserole d'eau à ébullition avec le vinaigre. Plongez les oeufs à ébullition, les laisser 5 à 6 minutes durant l'ébullition.

Les refroidir rapidement sous l'eau froide, les écaler avec délicatesse.

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.

Bon appétit!