

Recipes: Braised ham shank with white wine, garlic and thyme, Ham hock, chicken and caper terrine

So turn the heating up, and settle down to a tasty winter warmer.

Braised ham shank with white wine, garlic and thyme

Serves 4

Ingredients

2 unsmoked ham shanks, soaked overnight
750ml white wine
4 cloves garlic, halved
4 bay leaves
8-10 sprigs fresh thyme
1 tsp whole peppercorns
200ml clear honey

Method

Pre-heat the oven to 200C.

Rinse off the ham shanks then place in a pot. Pour in the wine, then add the garlic, thyme, bay leaves and peppercorns. Top up with water then bring to the boil and simmer for around two hours. Remove the shanks, sieve the poaching liquid, reduce down to around 200ml then add the honey. Place shanks in an oven tray, pour over the liquid then place in the oven for 10-15 mins, basting three or four times, then serve.

Ham hock, chicken and caper terrine

Serves 10-12

Ingredients

2 unsmoked ham hocks
1 breast of chicken, diced
2 tbsp capers, drained
2 sprigs of rosemary, picked
2 cloves garlic, crushed
2 eggs
10 slices of streaky bacon
Salt and black pepper

Method

Pre-heat the oven to 180C.

Remove as much meat from the ham hocks as possible, and dice into small pieces. Place the chicken, capers, rosemary, garlic, seasoning and eggs into a food processor and blend. Place the mixture into a bowl and add the ham.

Grease a terrine dish then line with the bacon leaving the ends hanging over the edge. Press the meat mixture into the terrine then fold the bacon ends over the top. Cover with cling-film. Place in a half-filled bain-marie, cover with foil then place in the oven for around two hours until firm to the touch. Remove, unwrap and allow to cool. Refrigerate before slicing.