



Christmas 2023 Emails  
From YBF! Dance  
Day 23



## Baked Ham Hock Pots

Save Time And Energy At Christmas With These Easy, No-Fuss Baked Ham Hock Pots As A Starter. They're Great To Begin A Christmas Menu And Set The Festive Mood

### Ingredients:

250ml Double Cream

1 Egg, Beaten

Large Handful Of Chives, Finely Chopped

Generous Grating Of Nutmeg

100g Cooked Ham Hock, Chopped

150g Canned Potatoes, Cut Into Smaller  
Chunks If Large

60g Mature Cheddar, Grated

Crusty Bread, To Serve



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### Method

- 1 - Mix The Double Cream, Egg And Chives Together In A Medium Bowl, And Season With A Generous Grating Of Nutmeg, A Pinch Of Salt And Plenty Of Ground Black Pepper.
- 2 - Divide The Ham Hock Pieces And Chopped Potatoes Between Four Ramekins, Then Top Up With The Egg And Cream Mixture. Will Keep Chilled For Up To Two Days.
- 3 - Heat The Oven To 180C/160C Fan/Gas 4. Sprinkle Over The Grated Cheese, Then Transfer The Ramekins To A Baking Tray. Bake For 15 - 17 Mins Until Golden And Set With A Slight Wobble In The Middle. Serve With Crusty Bread For Dunking, If You Like.

Coming Up Tomorrow -  
Lemon Meringue  
Mince Pies!

