

Honey roasted ham and aged gouda Sandos








by **Ajay Chopra**

Serves: 4

Preparation time: 30 minutes

Cooking time: 20 minutes

INGREDIENTS

500g	Honey roasted ham	Belgium	
200g	Gould mild cheese	Netherlands	
30g	Unsalited butter	France	
300g	Grapes	Italy	
50ml	Aceto Balsamico di Modena	Italy	
80g	Kalamate olives	Greece	
30g	Olive Oil Azeite de trás-os-montes	Portugal	
300ml	Milk		
3g	Bayleaf		
30g	Onion		
2g	Clove		
30g	Refined flour		
5g	Cinnamon powder		
5g	Rosemary		
5g	Salt		
150g	Sugar		
5g	Fennel seeds		
20g	Star anise		
2pcs	Brioche loaf		
100g	Arugula		
200g	Cherry tomatoes		
5g	Salt		
5g	Pepper		
5g	Sugar		
2pc	Egg		
400g	Potato thick cut fries		
500g	Vegetable oil		



Chef Ajay Chopra, the renowned Indian chef, consultant, and media personality, has completely transformed the world of cooking with his innovative approach and exceptional talent. From hosting the popular show MasterChef India to successfully launching restaurants around the globe, Chef Ajay Chopra has made a lasting impact on the hospitality industry.

DIRECTIONS

PREPARATION

01	For the white sauce: heat milk, onion, bay leaf, and clove. Bring to a boil and set aside.	07	Remove star anise and rosemary. Grape jam is ready.
02	In another pan, add butter and refined flour, cool for a few seconds.	08	Mix dressing ingredients in a bowl.
03	Add hot boiled milk, whisk until smooth.	09	In another bowl, add arugula, cherry tomatoes, halved olives, and dressing.
04	For the grape Jam: Add all ingredients in pan (except balsamic vinegar).	10	Mix, and the salad is ready to serve.
05	Bring to a boil, then simmer for 20-30 mins.	11	For the Brioche Loaf- Cut brioche loaf into thick slices.
06	Add balsamic vinegar, cook for an additional 3-4 mins.	12	Apply generous butter and toast on a grill pan.
		13	Assemble all

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