

Ripon Cathedral



black collar ham

ready to eat



serving suggestions

Slice thin and serve with hot mustard or piccalilli as part of a festive buffet.

For a more substantial meal serve with boiled potatoes and a rich cauliflower cheese.

Any leftovers use in a deep filled sandwich with red cabbage pickle and mature cheddar cheese, or make an unctuous risotto and fold through shredded ham to finish.

The core temperature is measured from the centre of the meat. For perfect cooking and measuring internal temperatures, we recommend a 'Meater+ Wireless Thermometer'. Available in our pantry now.

Whilst I personally develop, try and test all our recipes and cooking guides, heritage breed animals can vary immensely, therefore cooking times are a guide only. Please ensure all products are cooked through and hot before serving. Enjoy!



Jeff Baker

Executive Development Chef

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