Picandou® maki with cabbage and smoked ham maki with cabbage and smoked ham



Informations

People : **4**
Preparation : **20 min.**
Cooking time : **8 min.**

Ingredients

- 160 g Picandou
- 4 slices smoked ham
- 4 green cabbage leaves
- 1 pinch of Espelette pepper
- Sea salt
- Freshly ground pepper
- Cling film

Preparation steps

Difficulty level: Average ??????
Chilling time: 2 hours

1. Remove any large veins from the cabbage leaves before cooking them in a saucepan with boiling water and sea salt.
2. Once cooked, remove from the pan and place them in a bowl of ice water to keep them green.
3. Remove and place them on a paper towel. Meanwhile, combine and season the cheese with the Espelette pepper and freshly ground pepper.
4. Spread the cling film across your work surface. Place a cabbage leaf in the centre and spread generously with the seasoned Picandou.
5. Add a slice of ham and tightly roll into a spiral using the cling film.
6. Tie the ends and chill.
7. When you are ready to serve, unwrap the rolls and slice into even maki shapes.