

**INGREDIENTS:**

- 2.5kg gammon joint
- 40 cloves
- 100g mixed brown and white sugar
- 1 orange
- 1 lemon
- 1 lime

RECIPE:

1. Boil the ham for 1½ - 2 hours or until cooked.
2. Score the skin of the fat into diamond shapes with a sharp knife.
3. Stud the cloves into the fat.
4. Roast in the oven at 190 degrees until brown.
5. Make the caramel coating using melted white and brown sugar.
6. Coat the gammon with the caramel.
7. Garnish with the fruit.

Country: Brazil
Chef: Rogerio Luce
Dish: Caramelised
 roast gammon

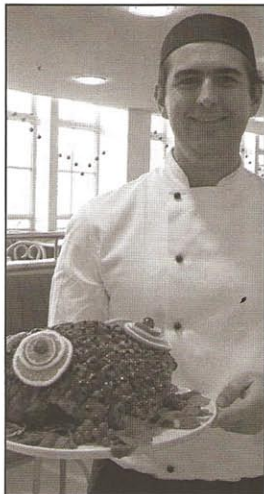
ROGERIO hails from Brazil and is no stranger to continental cooking.

He worked on the Royal Caribbean cruise liners cooking his favourite Brazilian food before joining the Partnership in The Place To Eat five months ago.

"I like learning about the different types of cuisine eaten in different countries," he said. "I enjoy working here as the people are very friendly."

Of his dish, Rogerio said: "I decided to make gammon because in this country it is mostly eaten plain or with pineapple or eggs."

"By putting caramel on top it gives the meat more of a special taste for Christmas."



Rogerio C. Luce does something different with gammon.



Ami Mac selected a noodle dish to suit everyone.



AMI MAC joined Customer Catering eight years ago after moving from her previous job in a Chinese restaurant.

"I became a chef because I was interested in food," she said. "I wanted to try different types of recipes and experiment with different tastes and ingredients."

Having been born in Hong Kong, Ami does not celebrate a traditional Christmas in England, although she says her family like to eat a lot of seafood during the festive period.

Of her Christmas dish, Ami said: "I chose to make noodles because it is a meal that suits everyone. It is a main course which can be made quickly and eaten hot or cold. I used duck because it is a bit special for Christmas."

INGREDIENTS:

- 1 duck breast
- 1 bag of noodles
- 4 asparagus
- 4 table spoons of plum sauce
- 3oz bean sprouts
- 2 sliced spring onions
- 1tbsp finely chopped garlic
- ½ onion
- 4tbsp sesame oil
- 1oz coriander
- ¼ red pepper

Country: Hong Kong
Chef: Ami Mac
Dish: Roast duck and
 fried noodles

RECIPE:

1. Cook the noodles in boiling water with a pinch of salt for about 3 minutes.
2. Cool down in cold water and set aside.
3. Marinade duck with ½ tbsp of garlic, 2 tbsp of plum sauce, a pinch of salt and pepper and cook in oven for approx. 10-12 mins at gas mark 400 degrees.
4. Cook the asparagus in boiling water with a pinch of salt until they reach al dente point.
5. Fry the noodles in a wok with the bean sprouts, spring onion and garlic in sesame oil for 3 minutes and season with salt and pepper.
6. Put the noodles in a bowl, slice the duck and arrange in the centre with the asparagus.
7. Garnish with red pepper and chopped coriander. Eat hot or cold.