Kohlrabi Ham Bake Recipe

INGREDIENTS
- 3 Tbsp butter
- 4 kohlrabi, peeled and diced
- 8 ounces thick ham, diced
- 2 Tbsp fresh chopped parsley
- 3 egg yolks
- 1 cup heavy cream
- 2 Tbsp all-purpose flour
- Pinch of mace (can substitute ground nutmeg)
- Salt and freshly ground black pepper

METHOD
1. Preheat oven to 350°F. In a large skillet, melt the butter on medium heat. Add the diced kohlrabi and gently cook for 8 to 10 minutes.
2. Beat the egg yolk, and whisk in the heavy cream, flour, mace, salt and pepper until well combined.
3. Place half of the cooked kohlrabi on the bottom of an oven-proof casserole dish. Layer on the diced ham and parsley. Top with the remaining kohlrabi. Pour the sauce ingredients over the kohlrabi and ham.