

# Kohlrabi Ham Bake

*From – simplyrecipes.com*

3 Tbsp butter  
4 kohlrabi, peeled and diced  
8 oz 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

- Preheat oven to 350 degrees.
- In a large skillet, melt the butter on medium heat.
- Add the diced kohlrabi and gently cook for 8 to 10 minutes.
- Beat the egg yolk, and whisk in the heavy cream, flour, mace, salt and pepper until well combined.
- Place half of the cooked kohlrabi on the bottom of an over-proof casserole dish.
- Layer on the diced ham and parsley.
- Top with the remaining kohlrabi.
- Pour the sauce ingredients over the kohlrabi and ham.
- Bake for 30 to 35 minutes or until lightly browned on top.
- Serve immediately.



For more recipes visit us at  
[www.HealthyHarvestFarmCSA.com](http://www.HealthyHarvestFarmCSA.com)