

Recipe: Wham! 🌈 vegan cured ham

All measurements are level, using standardised measuring spoons and cups.

Duration: less time than it takes to listen to the greatest hits of Wham!.

Ingredients

Red mix

- 2 tbsp vital wheat gluten
- 4 tbsp potato starch
- 1 tbsp soft brown sugar
- ½ tsp smoked paprika
- a pinch of white pepper
- a small pinch of nutmeg
- 1 tbsp tomato ketchup
- 1 tbsp soy sauce
- 1 tbsp shiro miso (light miso)
- 6 tbsp water (cold or room temp)

White mix

- 2 tbsp vital wheat gluten
- 1 tbsp potato starch
- 2 tsp neutral oil (e.g. peanut)
- 2 tsp toasted sesame oil
- 4 tbsp water
- a pinch of white pepper
- ¼ tsp sea salt

Basting mix

- ½ cup unsweetened soy milk (has to be soy)
- ½ tsp garlic powder
- 1 ½ tsp soy sauce
- 1 ½ tsp maple syrup

Requirements

- Standardised measuring cups and spoons
- 3 mixing bowls or jugs. Preferably with pouring spouts.
- Silicone spatula for emptying the mixing bowls easily
- Silicone brush for basting
- Fan-assisted oven and baking tray
- Large silicone baking sheet (baking parchment would probably be ok but less handy).

Instructions

Whisk it up before you go go

1. Preheat the oven to 180 C (350 F) with fan on and set aside a large baking tray lined with a silicone baking mat. (Baking parchment will probably work okay but it will be less handy.)
2. Add the ingredients for the three mixes to three separate bowls / jugs (preferably ones with a pouring spout). Whisk each mix VERY well until no lumps remain, rinsing the whisk each time to prevent colour contamination.

Shaping up

3. Pour the red mix onto the baking sheet in five long stripes with about a finger's width between them. Use a spatula to get every last drop. It really doesn't matter if it's not perfect (it won't be). Now fill in the gaps with the white mix. If there are still gaps in between the white and red, use a silicone spatula to close them. We want one continuous surface.

Bake and baste method

4. Place in the preheated oven for 3 minutes. The timing should be adhered to carefully.
5. Remove from the oven and baste the whole surface of the wham generously (so generously that the liquid starts pooling on top a little) with the basting mix. Don't forget in and around the edges.
6. Put back in the oven for 3 minutes. Then repeat this basting stage two more times.
7. Remove from the oven (keep the oven on) and slice into strips with a pizza cutter or sharp knife — careful not to cut into your baking sheet. I like to slice down the middle of the white lines, but the most important thing is that they are all roughly the same thickness.
8. When it's cooled enough to handle safely, loosen the edges with a knife or turner, then peel each strip off the sheet and put it back upside-down. There can be a gap between the strips.
9. Repeat the basting step (i.e. baste generously, then 3 minutes in the oven) three times for this side.
10. Allow to cool down completely before serving – the texture will improve. Store in an airtight container in the fridge.

Tips

- Serve as a filler in sandwiches; wrapped around foods such as olives or melon; added to a burger; topping a pizza or pasta dish...
- The slices in the middle of the baking tray will not be as chewy as those on the outside of the tray. If you prefer them chewier, put just those back in for an additional basting cycle or two. Use the basting liquid if you have it, or just use soy milk if you already ran out.
- I would not recommend substituting any ingredients. They all have their reasons for being there!

Recipe by Ticho's Table (tichostable.com) 