



COOKING PASSION SINCE 1877



EGG AND GAMMON BRUNCH TRAY BAKE

Cooking Method: 40 mins CircoTherm® Intensive 180°C **Prep Time:** 18-20 minutes **Serves:** 4



INGREDIENTS

1 kg Maris Piper potatoes, scrubbed and coarsely grated
285g uncooked, thick-cut, smoked gammon steak, cut into 3cm chunks
150ml **milk**
150ml **double cream**
2 tbsp maple syrup
2 tbsp wholegrain **mustard**
Salt and pepper
4 **eggs**
4 tbsp chopped parsley

Allergens highlighted in **bold**.

Cook's tip:

To make this vegetarian, substitute two leeks, sliced (rinsed well) and sautéed in butter.

PREPARATION

1. Preheat the oven to CircoTherm® Intensive 180°C.
2. Place the potatoes and gammon pieces in a 1.5-litre shallow ovenproof dish.
3. Whisk together the milk, double cream, maple syrup and wholegrain mustard, then pour the mixture over the potatoes and gammon. Season well with salt and freshly ground black pepper, then mix thoroughly. Transfer the dish to the oven and cook on shelf 2 for 30 minutes, until the potatoes are cooked through and the top is golden brown.
4. Remove the dish from the oven. Make four hollows in the potatoes and gammon with a large spoon and crack an egg into each one. Return to the oven for 10 minutes until the eggs are lightly set. Sprinkle with chopped parsley and serve straight away.

