



HAM SERVING SUGGESTIONS

Croque Monsieur – An old classic

Butter thick slices of heavy white bread on one side. Spread the unbuttered side sparsely with Dijon mustard and cover liberally with ham and Gruyere. Place the other slice on top, buttered side out. Pan fry both sides over a low heat until the bread is brown and the cheese has melted thoroughly. Warmed gruyere has a fantastic flavour that is perfect with ham and eggs.

Ham & Gruyere Tart

Cover the base of a tart case with a little diced ham, break quail eggs on top, sprinkle with grated Gruyere, salt, pepper and pour in a little beaten cream and egg and bake till set, with eggs still slightly runny.

Stuffed Cabbage Leaves

Make a stuffing of finely chopped ham, grated Gruyere, a little ground mustard, paprika, cayenne to taste and a few fresh breadcrumbs to combine. Place in a large firm cabbage leaf and fold into a package. Place in an oven-proof dish with 1cm chicken stock in the bottom. Cover loosely with foil and bake at 170C for 30 mins. Serve with steamed potatoes and a cheese sauce made with Gruyere.

Savoury Crepes

Fill your crepes with a mixture of diced ham, tomato, chopped Italian parsley and a little smoked paprika folded through béchamel sauce. Sprinkle top with some grated cheese and warm in oven til cheese melts and browns.