

# Emmental & Pulled Ham Pancake

topped with poached eggs

## YOU WILL NEED

- 3 Ready Made Pancakes (CAK018)
- 50g Fine Grated Emmental (CHE312)
- 50g Pulled Ham Hock (HAM047)
- 2 British Lion Free Range Poached Eggs (EGG043)
- 1/2 tsp Parsley, chopped

## PROCEDURE

1. Layer the cheese and ham in the pancakes (start with pancake, cheese, then ham). Finish with a layer of cheese.
2. Warm the pancakes and grill for 1 minute
3. To heat the eggs, drop them in boiling water for 90 seconds.
4. Top the pancake stack with the two eggs and sprinkle with parsley.

