



Cheese, Leek & Potato Cakes with Fried Egg & Crispy Parma Ham

SERVES 4, makes 12 potato cakes DIFFICULTY Medium TIME 1 Hour

Ingredients

30g salted butter
1 large leeks, finely sliced - approx. 200g
2 tsp dried thyme
2 tsp garlic puree
800g mashed potato
120g London 1856 Cheddar, crumbled into small pieces
Sea salt & Cracked black pepper
2 tbsp plain flour, plus more for flouring
Oil, for frying

To Serve

4 parma ham sheets
4 eggs

Method

1. Melt the butter in a frying pan and gently fry the leeks for 3 - 4 minutes until they start to soften. Add the thyme and garlic puree and fry for a further 3 minutes. Set aside to slightly cool.
2. In a large bowl combine the potatoes with the cooled leek, crumbled cheese, seasoning and 1 tablespoon flour. If mixture still very sticky add the second tablespoon of flour.
3. With floured hands to stop the mixture from sticking, divide the mixture into 12 and form into small, round patties. Place on a lined baking tray and chill in the fridge for at least 30 minutes to firm up.
4. Heat a little oil in non-stick pan. Carefully place the first batch of patties in the oil and fry on either side for 2 - 3 minutes until golden - do not overcrowd the pan. Place the cooked patties on baking tray and keep warm in a low oven whilst you fry the remaining patties.
5. Lay the parma ham in the pan and fry until crisp. Place on kitchen towel whilst you fry the eggs. To serve, stack up 3 cakes, top with the fried egg and finish with the crispy parma ham.