Gammon & cauliflower cheese grills

Serves 4

Ingredients

4 small, raw gammon steaks
1 large cauliflower , cut into florets
100ml half-fat crème fraîche
85g cheddar, grated
1 tbsp wholegrain mustard

Method

Heat the grill to high. Snip the sides of the gammon steaks with kitchen scissors so they don't curl up too much when they cook. Put the gammon onto a baking tray, then grill on one side for about 10 mins until the fat is crisp. Meanwhile, cook the cauliflower in boiling water for 5 mins until tender. Drain and tip into a bowl with the mustard, crème fraîche and two-thirds of the cheese and give it all a good mix.

When the gammon is crisp, flip it over and cook on the other side for about 10 mins. Spoon the cauliflower mix over the gammon, sprinkle with cheese, then grill for 5 mins until bubbling and golden.

Cook the potatoes in boiling water until tender. Drain really well then fry in 1-2 tbsp olive oil until golden. Scoop out the pan, then add the onion and chilli and keep frying until softened. Add the chorizo and paprika and cook for a minute then add the potatoes back and cook, tossing everything together.
In a separate pan, fry the eggs. Serve on top of the potatoes.

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