

GREEN, EGGS & HAM

Serves 4

INGREDIENTS

For the fritters:

- 1 cup split peas
- 2 potatoes, peeled
- Salt and pepper, to season
- 1 onion, finely chopped
- 2 tbsp flour
- ½ cup fresh basil leaves, finely chopped
- 3 tbsp oil

For the cheat's hollandaise:

- ½ cup mayonnaise
- ½ tsp mustard
- 4 tsp freshly squeezed lemon juice
- 2 tbsp butter, melted
- Salt and paprika, to season

For the cheat's poached eggs:

- 4 large eggs

Serving suggestion:

- 8 slices sandwich ham
- Fresh chives, chopped

METHOD

1. Preheat the oven to 180°C and grease a muffin tin.

For the fritters:

1. Place split peas in a pot and cover with water. Bring to the boil, then turn down the heat and simmer, uncovered, for 20-25 minutes. Drain well and allow to cool in the sieve.
2. In the meantime, grate the potato and squeeze out any excess liquid.
3. Once cooled, roughly mash the split peas with the back of a spoon and season with salt and pepper to taste. Stir in the onion, grated potato, flour and basil.
4. Take a big tablespoon of the mixture and shape into a disc. Repeat until 8 fritters are shaped.
5. Heat 1 tablespoon of the oil in a large pan over medium-high heat. Fry the patties in batches until golden and crispy on both sides. Add a tablespoon of oil before every batch.
6. Remove the cooked patties from the pan and set aside.



For the cheat's hollandaise:

1. Whisk the mayonnaise, mustard, and lemon juice together until well combined.
2. Whisk the melted butter in until thick and emulsified. Season with a pinch of salt and paprika to taste.

For the cheat's poached eggs:

1. Crack an egg into each hole of the greased muffin tin.
2. Cook for 10-12 min, or until the white has just set but the yolk is still runny. **Chef's Tip: Cook for longer if you want medium or hard-poached eggs.*

To assemble:

1. Place a fritter on each plate, followed by a slice of ham and continue to stack until you have 2 layers of fritter with a slice of ham in between the layers and on top.
2. Carefully place a poached egg on top of each stack with a dollop of hollandaise sauce over the eggs.
3. Sprinkle over chopped chives and ENJOY!