



DENHAY



Unsmoked Gammon Steak with a Garlic and Sage Crumb

Perfect for brunch, lunch or supper. Quick and easy to prepare. Delicious too.

Ingredients

2-3 slices of crusty bread
small handful of sage
1 garlic clove
knob of butter
Salt and Pepper

Preparation time 1 minute

Cooking time 2 minutes

Serves 3 people

Method

Using a small blender or processor whizz 2 or 3 slices of crusty bread to make coarse breadcrumbs. Roughly chop a small handful of fresh sage leaves and a garlic clove.

In a frying pan, melt a knob of butter or heat a little light olive oil. Add all the ingredients to the pan and saute, stirring, until the crumbs are golden brown. Season with salt and pepper.

Cooking only takes moments and can easily be done in the same pan after frying the eggs.