

Ham Spinach & Egg Pancake



Serves 2 Prep 10 mins

Cooking 15 mins

Easy

Ingredients

100g chopped spinach
butter
2 slices Emmental
shredded ham hock
2 eggs

For the pancakes

75g plain flour
pinch of salt
120ml whole milk
1 egg
butter for frying

1. To make 4 pancakes, put the plain flour in a bowl with a pinch of salt and make a well in the centre. Whisk the milk with the egg, then gradually whisk in the flour. Brush a small frying pan with butter, then pour a little batter and tilt it until it covers the base. Cook until golden, then flip and cook the other side. Repeat until all the batter is used.
2. Cook the chopped spinach in the butter until wilted. Warm 2 pancakes and put a slice of Emmental on the middle of each. Divide the spinach between them, top with the shredded ham hock from a pack and finish with a fried egg

