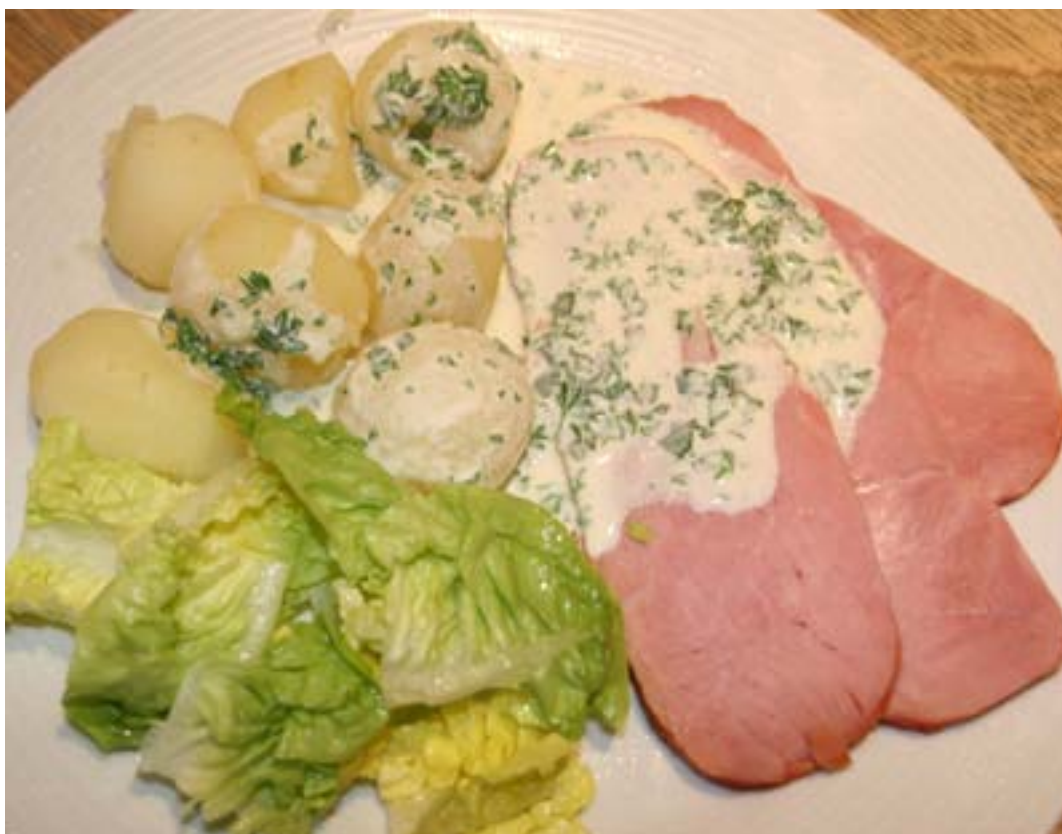


Ham with Tarragon and Parsley Sauce



Serves 2

Prep 5

Cook 25

Easy

Ingredients

4 tbsp mascarpone
3-4 tbsp milk
4 tbsp parsley, finely chopped
1 tbsp tarragon, chopped
1 heaped tsp Dijon mustard
4 thick-cut slices of cooked ham
baby new potatoes, scrubbed
salad or watercress or gem lettuce

1. Steam the new potatoes for 25 minutes.
2. Melt the mascarpone and milk together in a small pan until you have a smooth mixture, then stir in the herbs, mustard and seasoning.
3. Arrange the ham on two hot plates, spoon over the sauce and serve with the potatoes and watercress.

