

GREEN EGGS AND HAM

Ingredients

6 eggs

2 tablespoons thickened cream

2-3 tablespoons good-quality basil pesto, to taste

30g unsalted butter

Method

Hot buttered toast, sliced leg ham off the bone, and basil leaves, to serve Using a fork, lightly beat the eggs and cream with some salt and pepper, then stir in pesto to combine.

Melt the butter in a non-stick frypan over medium heat. Add the egg mixture and cook, stirring, for 3-4 minutes until the egg is scrambled into soft folds. Serve on toast with ham and garnish with basil leaves