



CLASSIC HAM, EGG, AND CHIPS

Sometimes, the simplest of ingredients make the most satisfying suppers – especially when prepared with quality produce. Our distinctively rich and creamy hen eggs with their generous and golden yolks meets thick cut, deli ham and homemade, crispy chips in this traditional dish. It's fuss-free, filling, and fabulous!

Prep time 20 minutes | Cook time 25-30 minutes plus chilling | Serves 2

Vegetable oil or olive oil, for frying
3 large, floury, white potatoes (use chipping potatoes, if possible)
Maldon smoked sea salt
Freshly ground black pepper
4 good quality ham slices, thick cut
2 large Clarence Court hen eggs
Spicy mango or pineapple chutney, to serve
Salad leaves, to serve

Begin by pre-heating the oven to 200°C/180°C (fan) and to a large roasting tray, add just enough oil to coat the base of the tin, then place in the oven to heat up. Wash the potatoes, slice them into large fingers, then place them in a large pan of water to par boil for 3 minutes.

Once the chips are par-boiled, remove with a slotted spoon, place onto a plate, and allow to steam dry. Transfer the chips to the hot tray of oil, coating them in the oil and sprinkling with smoked or flavoured salt and pepper, before placing into the oven. Cook for around 15 minutes, then remove from the oven, turn the chips, and cook for a further 10-15 minutes, until golden and cooked through.

When the chips are 5 minutes away from being ready, place a griddle pan on a high heat and pop an oiled frying pan on a medium heat. Griddle the thick cut ham slices on both sides and fry the eggs to your liking.

To serve, divide the chips between plates, along with the perfectly cooked eggs and thick cut ham, then garnish with chutney and salad for little spicy kick.



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