

## **GAMMON, NEW POTATO AND BROAD BEAN SALAD**

Serves: 2

Cooking time: Approximately 20 minutes

### **INGREDIENTS**

225g (8oz) gammon cut into 1.25cm (½") pieces  
from a joint

225g (8oz) baby new potatoes, washed

225g (8oz) baby broad beans

1 bunch watercress

120ml (4floz) creme fraiche

Salt and black pepper



### **METHOD**

Boil new potatoes and broad beans until cooked. Rinse and cool. Halve the watercress and chop half including the stalks. Stir into creme fraiche and season well. Arrange remaining watercress on serving plate. Toss potatoes, broad beans and gammon pieces in the watercress dressing and arrange on serving plate. Serve with crusty bread and a tomato salad.