Cookstown

SERVES 4

30 MINS

Leftover Gammon

in a wine and cream sauce

Ingredients

Leftover Cookstown Gammon, 450g cooked and sliced

25g butter

125ml dry white wine

150ml milk

25g plain flour

75g Parmesan cheese

1 tbsp tomato puree

Salt

White pepper

Method

1. In a saucepan, melt the butter over a medium heat, add the flour, mixing together for 1 minute.
2. Gradually add the milk and mix well. Add the wine, stirring until combined. Then whisk till smooth.
3. Stir in the tomato puree and season with salt and white pepper.
4. Place the sliced, leftover cooked gammon in an oven proof dish.
5. Pour the sauce over the gammon slices, sprinkle the Parmesan cheese on top of the sauce.
6. Bake in a pre-heated oven at 180ºC, or Gas Mark 4, for 20 mins, until hot and golden brown.
7. Optional... serve with an extra sprinkling of Parmesan cheese.

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