

Ham rolls with Brugge Apero Red Herbs



Ingredienten:

- 150g Brugge Apero Rode Kruiden
- 4 (preferably thick) slices of cooked ham
- 3 eggs
- 1 dl (double) cream
- Pepper and salt
- 500 g fresh spinach
- 50 g unsalted Brugge Butter

Preparation:

- Preheat the oven to 200 °C.
- Beat the eggs while adding the (double) cream, salt and pepper.
- Stir-fry the mixture briefly in a wok in 25 g unsalted Brugge Butter.
- Fry the spinach in the remaining 25 g of butter in a saucepan until half cooked and season with salt, pepper and nutmeg.
- Grease an oven dish and spread the half-cooked spinach in it.
- Cut the Brugge Apero Rode Kruiden into little cubes and stir through the stir-fried mixture. Then divide this mixture over the 4 ham slices and roll them up. If you like, you can use cocktail sticks to hold them together.
- Place the rolls on the spinach, add a little pepper and put in a preheated oven at 200° for 15 minutes.
- Serve hot.

4 personen
45 min
Starter
1.5