

WYCHWOOD RECIPE SECTION

Anglesey Eggs

Anglesey eggs is a happy mixture of two favourite Welsh foods - leeks and cheese. It makes 4 generous helpings.

Chop 6 cleaned leeks into $\frac{1}{2}$ inch slices and cook them in boiling salted water for 10 minutes. Drain thoroughly and add them to 1 lb hot mashed potatoes, together with 1 oz butter, salt and pepper to taste. Beat the leek and potato mixture thoroughly until pale green and fluffy.

Slice 8 hard-boiled eggs and arrange them in the centre of a large shallow fireproof dish. Spoon the potato mixture round them. Keep the dish warm while making $\frac{1}{2}$ pint white sauce; stir in 2 oz Cheddar cheese. Pour the cheese sauce over the eggs and sprinkle with 2 tablespoons of grated cheddar cheese. Bake in the centre of a pre-heated oven at 400F, Gas Mark 6, for 20 minutes or until the cheese is golden brown on top.

Ham & Haddie

Ham & Haddie comes from the Moray Firth area in Scotland. It is an unusual combination of smoked ham and haddock.

For 4 servings, poach half to three-quarters lb smoked haddock in water for 5 minutes. Remove all skin and bones and cut the fish into four equal portions. Melt 1 $\frac{1}{2}$ oz butter until foaming and lightly fry 4 small slices cooked smoked ham. Put the haddock on top of the ham and season with freshly ground black pepper. Cover with a lid and cook gently for 5 minutes. Pour 3 tbs single cream over the haddock and brown the dish under a hot grill for 2 minutes.
