

Ham and Leek Cheesy Crumble



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This tasty ham and leek crumble recipe is great for serving at big events. It also includes plenty of nutritious vegetables that count towards your 5-a-day. You can make the crumble to serve 5 or 10 people.



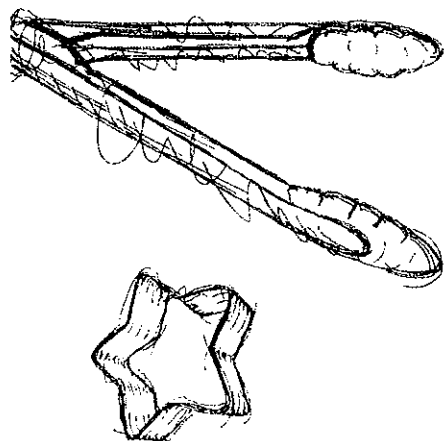
A! wheat/gluten, dairy, mustard, nuts (if using)



Made it? Rate it!
☆☆☆☆☆

Equipment

- Chopping board
- Sharp knife
- Small mixing bowl x 2
- Can opener
- Colander
- Weighing scales
- Large, deep frying pan
- Wooden spoon
- Measuring jug
- Grater
- Scissors
- Measuring spoons
- Foil containers or ovenproof dish
- Oven gloves
- Pan stand



Ingredients

Serves 5

- 160g cooked ham (better to buy as one piece)
- 1 x 198g can sweetcorn
- 2 medium leeks
- 25g vegetable fat or butter
- 25g plain flour
- 175ml semi-skimmed milk
- 175ml water
- 15g mature cheddar cheese
- 1 x 5ml spoon French mustard
- 10g fresh herbs OR
- 1 x 5ml spoon dried herbs
- 125g frozen peas
- Ground black pepper

Crumble topping

Serves 5

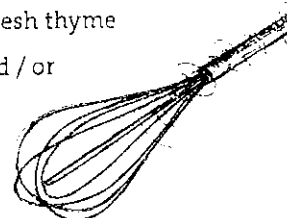
- 60g wholemeal flour
- 20g vegetable fat (cold) or butter
- 2 x 5ml spoon cold water
- 35g breadcrumbs
- 35g mature cheddar cheese
- ½ x 5ml spoon dried thyme OR
- 1 x 5ml spoon fresh thyme
- 40g pine nuts and / or sunflower seeds

Serves 10

- 320g cooked ham
- 1 x 340g can sweetcorn
- 4 medium leeks
- 50g vegetable fat or butter
- 50g plain flour
- 350ml semi-skimmed milk
- 350ml water
- 30g mature cheddar cheese
- 2 x 5ml spoons French mustard
- 20g fresh herbs OR
- 2 x 5ml spoons dried herbs
- 250g frozen peas
- Ground black pepper

Serves 10

- 120g wholemeal flour
- 40g vegetable fat or butter
- 1 ½ x 15ml spoons cold water
- 70g breadcrumbs
- 70g mature cheddar cheese
- 1 x 5ml spoon dried thyme OR
- 2 x 5ml spoons fresh thyme
- 80g pine nuts and / or sunflower seeds



Nutritional information per portion:

calories	fat	saturates	carbohydrate	salt
376.9 0%	20.1g 29%	5.6g 28%	8.5g 9%	1.3g 22%

This recipe was analysed using Saffron. Where butter, vegetable fat or margarine is stated, olive-oil based margarine was used in the analysis.

Skills

Look at the Let's Get Cooking Skills chart to see which skills you have used today.
Skills used: 1, 4, 5, 6a, 8a, 8d, 8e, 9e, 9g, 9h, 11b, 12a, 12e, 15b, 16



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Method

1. Tear or chop the ham into bite-sized chunks and place in a bowl.
2. Open the can of sweetcorn, drain, and add to the ham.
3. Slice off the green top and root end of the leeks, then peel off the outer layer and discard all these. Slice partway from the top down and hold under cold running water, fanning out the top layers to get out all the dirt. Slice the leeks in half lengthways, then across into semicircles about 2cm thick.
4. Melt the fat or butter in a frying pan over a low heat and add the leeks. Stir for 5 minutes until soft.
5. Sprinkle the flour over the leeks and stir to combine – it will look lumpy at this stage. Cook for 2 minutes, being careful not to let it burn.
6. Measure the milk and water together, then add about 50ml to the pan at a time, allowing it to fully combine and thicken a little before adding the next 50ml (this stops it from splashing out of the pan and allows any lumps to disappear). Simmer for 5 minutes then turn off the heat.
7. Grate the cheese and stir into the pan together with the mustard. Chop the herbs finely with scissors, and when the cheese has melted, add the ham chunks, sweetcorn, frozen peas and herbs and season with black pepper.
8. To make the crumble topping, measure the flour into a bowl. Cut the fat or butter into chunks and rub into the flour to form fine breadcrumbs. Add the water to help it clump together. Stir in the breadcrumbs and grated cheese. Then add the thyme, nuts and seeds and combine well.
9. Divide the ham mixture between five individual-sized foil trays (or put into one large ovenproof dish).
10. Sprinkle the crumble over the ham and leek base. (Make up to this point at an event and they can be taken home to cook later).
11. When ready to cook, pre-heat the oven to 180°C or Gas Mark 4 and bake for 25 minutes until golden brown and bubbling around the edges. If you are making this in a large dish for 5, you may need to cook it for about 35 minutes.

Prepare now, eat later

Prepare ahead?

- Prepare and chop the leeks up to 24 hours ahead and store in bags in the fridge. Tear up the ham and store it in a container in the fridge.
- Make a large amount of breadcrumbs from stale bread and freeze in freezer bags, then you can take out the amount you need and use it straight from the freezer.
- Rub together the flour and fat and store in bags in the fridge for up to 4 days.

Keep for later?

- Freeze the prepared crumble, well-wrapped, for up to a month. Defrost thoroughly then cook it until piping hot.
- Don't forget, if you are taking them home to cook later, the dishes need to go into the fridge as soon as possible and should have labels stuck on the lid with cooking instructions and use-by dates. Cook within 24 hours.

Something to try next time

- Make a tuna version. For 5 portions use 1½ x 185g cans drained tuna in water or 3 cans for 10 portions. This would be delicious with chopped parsley and chives.
- For a dairy-free version, use soya milk, vegetable fat and a dairy-free cheese substitute.
- For a gluten-free version, substitute the flour for a gluten-free flour mix and use breadcrumbs made from gluten-free bread.
- To spice up the crumble, add some chilli flakes or chopped fresh chilli when you soften the leeks, or season the sauce with a sprinkle of paprika.

Top tips

- If you use English mustard, use half the quantity stated here, as it is much stronger and hotter.
- You can add the peas from frozen, as they will defrost in the sauce and cook during the final bake. They will also help to cool down the dish if you are not cooking right away.

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