

Pea Ham and Cheese Muffins

INGREDIENTS:

- 30g frozen peas
- 100g plain flour
- 1 teaspoon of baking powder
- 1 teaspoon fresh chives
- ½ egg beaten
- 30g Boursin cheese
- 70ml full fat milk
- 15g cooked ham diced or vegetarian ham
- 25g grated cheddar cheese

Makes 4 muffins

DIRECTIONS:

1. Preheat the oven to 350° F, Gas mark 4, 180°C
2. Bring a pan of water to the boil and blanch the peas for 2 minutes. Drain under cool running water.
3. Chop the chives with scissors in a jug. Sift the flour and baking powder into a bowl and add the chives.
4. In a separate bowl and lightly beat the egg with the Boursin cheese. Then add the milk and whisk again, using a wooden spoon stir in the peas and ham.
5. Pour the wet ingredients into the dry ingredients and mix quickly and lightly. Spoon the mixture into the 4 muffin cases. Sprinkle with the grated cheese
6. Bake for 20 mins. Remove from oven and cool on a wire rack.



Always remember to supervise children during cooking activities

