

Brunch platter

40m prep | 1h 10m cook | 4 servings



Why has this page changed? ⓘ

15 Ingredients

Sliced Turkish bread, grilled

Harissa-spiced chickpeas

400g can chickpeas, rinsed, drained

2 tsp olive oil

2 tsp harissa paste

Spanish baked eggs

2 tsp olive oil

250g chorizo

1/2 red onion, finely chopped

2 garlic cloves, finely chopped

400g can diced tomatoes

1 tsp smoked paprika

125g can four-bean mix, rinsed and drained

50g baby spinach

4 eggs

Ham-wrapped haloumi

200g haloumi, sliced

100g Serrano ham or prosciutto

6 Method Steps

○ Step 1 For the Harissa-spiced chickpeas, preheat oven to 200C/180C fan forced. Grease a baking tray and line with baking paper. Dry chickpeas

on paper towel. Place in a large bowl with olive oil, harissa and a good pinch of sea salt. Toss to coat well.

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- **Step 2** Spread in a single layer on the prepared tray. Roast for 20-25 minutes, until crunchy. Set aside to cool. Make up to 1 day ahead.
 - **Step 3** For the Spanish baked eggs, heat the oil in a frying pan over medium heat. Finely slice half the chorizo and cook for 5 minutes or until golden and crisp. Transfer to a serving platter.
 - **Step 4** Finely chop remaining chorizo. Add the onion to the pan and cook for 3-5 minutes or until softened. Add the garlic and cook for 1 minute. Stir in the tomatoes and smoked paprika and cook for 10-15 minutes or until thickened. Stir in beans, spinach and remaining chorizo. Cover and cook for 2 minutes or until spinach wilts. Season.
 - **Step 5** Divide the tomato mixture between 2 small ovenproof pans or dishes. Make 2 indents in the mixture in each pan and crack an egg into each indent. Place on a baking tray and cook for 7-10 minutes or until the whites are set but the yolk is still runny.
 - **Step 6** For the ham-wrapped haloumi, Wrap ham or prosciutto around the haloumi. Spray a frying pan with oil and cook over medium heat for 1-2 minutes each side or until golden.
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RECIPE NOTES

Serve with roasted cherry tomatoes, hash browns, potato gems, chargrilled asparagus, green Spanish olives, mango cheeks, chicken chipolatas, avocados, bacon skewers, hummus, rocket leaves and fresh herbs.

Image by Jeremy Simons & Guy Bailey
