

# 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.

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Image by Jeremy Simons & Guy Bailey

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