

Less than 1 hour

Serves 8

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Ingredients:

- 1 (about 900g) PnP cooked gammon with honey mustard sauce
- 3 Tbsp (45ml) honey, warmed (optional)
- 8 bagels
- Butter, for toasting
- ½ cup (125ml) mayonnaise
- 2 packets (80g) rocket
- Piccalilli (shop-bought or make your own, see recipe [here](#))
- 8 slices Emmental cheese

Method

1. Preheat oven to 180°C.
2. Place gammon on a lined baking tray and roast for 20-25 minutes, basting the fat side with honey. (You can also grill it for 5-10 minutes if you prefer a crispier fat layer.)
3. Remove and thinly slice.
4. Slice bagels, butter and toast in a hot pan.
5. Spread with mayo.
6. Top bagels with gammon, rocket, pickle and cheese.

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