

# CRUNCH TIME

## Ploughman's Lunch



**Serve Information: 1 Wooden Board With Ploughman's Lunch**

### INGREDIENTS:

- 1 crusty loaf of bread, not sliced
- 300g piece of cheddar cheese
- 4 pickled onions
- 1 jar pickled cucumbers
- 1 jar pickled garlic (from Skills SK016)
- 4 slices leg ham
- 100g fruit chutney
- 2 hard-boiled eggs, not shelled
- 1 apple

### EQUIPMENT:

- Large wooden board for serving
- Chopping board
- Serrated bread knife
- Sharp knife
- Small bowl for chutney
- Spoon
- Butter knife
- Cheese knife

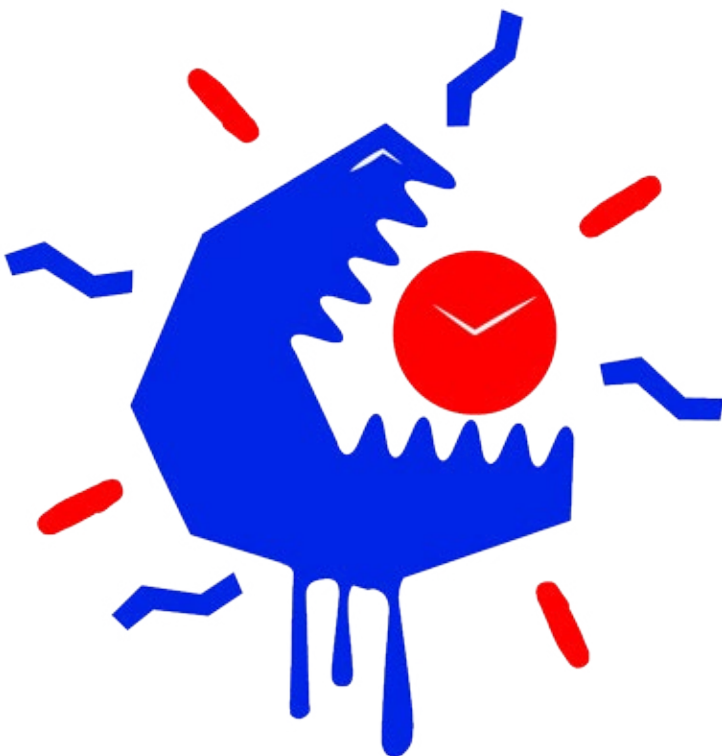


## METHOD:

1. Thickly slice the loaf of bread
2. Peel the eggs, slice in half and place on board
3. Place 4 bread slices on the wooden board and the cheese
4. Slice the pickled onions into quarters and place on board
5. Open the jars of pickled cucumbers and pickled garlic that were made in the Skills segment and place some on the board
6. Place the ham slices on the board
7. Spoon some chutney from the jar into a bowl and place on the board
8. Slice the apple
9. Place the apple slices on the board with a butter knife and a cheese knife

## ADDITIONAL NOTES:

- 1 jar pickled cucumbers
- 1 jar pickled garlic
- Cook hard-boiled eggs, not shelled



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