

Chef James White

Bury Black Pudding Hash Brown

Ingredients:

1 washed white potato
60g plain flour
1 rasher of bacon
Dash of white wine vinegar

1 egg yolk
100g Bury black pudding
1 whole egg yolk
Butter for frying



Recipe:

Pre-heat oven to 180 degrees.

Set a pan to simmer for poaching your egg, put a dash of white wine vinegar in (this keeps the white of the egg together).

Peel and grate the potato and rinse under cold water to remove excess starch.

Using a clean cloth, wring out all the water from the potato gratings until you can't squeeze any more out.

Combine the potato, black pudding, egg yolk and flour in a bowl and mix thoroughly until it binds together. Add a dash of salt and pepper and shape the potato mix by hand into a round shape.

Set a frying pan on a medium heat and melt the butter. Fry both sides of the hash brown until golden brown.

Put the hash brown into the oven (on greaseproof paper) with your bacon on the same tray (separately) and set a timer for 15 minutes.

When the timer is done, put your egg into the poaching pan and set a timer for 3 more minutes. When the timer is done, remove the egg from the pan and the bacon and hash brown from the oven.

Plate your creation however you like and tuck in.

Breakfast Tips...

Tip 1: When frying with butter, add a splash of cooking oil to keep the butter from burning and turning brown.

Tip 2: Season the top of your egg with a tiny amount of cracked black pepper for extra flavour.