



Three Sausage Hash

Best Western Manor Hotel,
Gravesend

Ingredients:

1 cooked cumberland sausage
1 small chorizo sausage
2 slices of black pudding
2 small cooked new potatoes
1 free-range egg
Pinch of mixed herbs
1 ounce of butter
Salt and pepper to taste
Two slices of toasted ciabatta flutes
Parsley to garnish

Method:

1. Dice the cumberland, chorizo, black pudding and potato in small 1cm dice cubes
2. Sauté them in a frying pan with the butter and mixed herbs for approx. 3 minutes, mixing and turning them constantly
3. Poach the free-range egg in water with a dash of vinegar
4. Place a 3-inch ring mould on a plate and tip the contents of the sausage mix into the ring, pressing down to bind the mixture
5. Remove the ring mould and top with the soft poached egg
6. Decorate the egg with the fresh parsley
7. Place the two toasted ciabatta flutes on the plate alongside the sausage and poached egg



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