

ADAM GRAY

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Smoked Bacon Hash with a Fried Duck Egg

(serves 4)

Ingredients

4 Duck eggs
50g Unsalted butter
100ml Farrington's rapeseed oil
500g Baking potatoes – three quarters cooked
350g Smoked streaky bacon rashers – Cooked and roughly chopped
75g Shallots – peeled and finely chopped
2 Teaspoons of fresh sage leaves – finely chopped
Ground white pepper

Method

- Peel and grate the baked potatoes whilst still hot.
- Sweat the chopped shallots and sage leaves in a little of the rapeseed oil with no colour, then add them to the grated potato.
- Add the cooked bacon to the potato mix and mix in thoroughly.
- Season the mix with ground white pepper only. NO SALT!
- Weigh the mix in to 75g – 80g portions and mould into the desired shape.
- Refrigerate for at least 30 minutes

To Serve

- Heat a non-stick frying pan to a medium heat, add a little of the Farrington's rapeseed oil.
- Fry the smoked bacon hash until they are golden brown on each side, remove from the pan and keep warm.
- Add the rest of the Farrington's rapeseed oil and the butter to the same frying pan and fry the duck eggs to your liking.
- Place the golden smoked bacon hash in the middle of the serving plate and place the fried duck egg on top, serve with some homemade tomato and apple chutney or a spoonful of tomato ketchup.

