

# Black Pudding & Fried Duck Egg

Nathan Holmes, Head Chef at The Chestnut Horse based in Easton, is the creator of this fantastic dish. Passionate about local produce, he continues to impress with his original culinary delights.



*“This dish for me couldn’t get any more ‘Best of British’ if it tried. It’s my take on the classic full English breakfast... in a brunch bistro style.”*

## Ingredients (Serves 1)

- 1 large duck egg
- Cold press rapeseed oil
- 1 disc of Laverstoke black pudding (cut an inch thick)
- 2 thin slices of Air-dried maple pancetta
- Spiced tomato based ketchup (I make my own but that’s top secret!)
- 3/4 Semi dried tomatoes
- 3/4 Shitake mushrooms
- 120g of rich mash potatoes half potatoes half butter (the key to this dish)
- 2/3 breakfast radish, thinly sliced and a bit of cress to garnish

## Method

1. Shallow fry the Laverstoke Black Pudding, along with the Shitake mushrooms.
2. Place the mash potatoes into a pan and warm to around 60 degrees.
3. Using a non-stick pan, fry the duck egg in a splash of cold press rapeseed oil, at a low heat.
4. To plate the dish, use about an 8 inch bowl.
5. Splash the spiced ketchup over the base of the bowl.
6. Add a large dollop of mash in the middle, then place the black pudding on top.
7. Scatter the mushrooms and semi dried tomatoes around the bowl.
8. Carefully place the duck egg on top of the black pudding.
9. Use thinly sliced breakfast radish and cress to garnish.

## Chef’s Top Tip!

To achieve the perfect fried egg its simple- patience is the key. Before I work on any of the other elements, I place a non-stick frying pan on a light heat with a splash of cold press rapeseed oil and crack the egg straight into the cold oil! I then leave it to gently cook, nice and slowly, almost confit if you will, never letting the oil bubble.