



### INGREDIENTS (per portion)

- 3 eggs
- 2 tattie (potato) scones
- 1 Lorne/square sausage
- 2 rashers of unsmoked back bacon
- 1 link sausage
- 1 slice of haggis
- 2 slices of white bread (for toast)
- ½ tin of baked beans (preferably Branston - far superior to Heinz!)
- 1 slice of Stornoway black pudding
- 200ml extra virgin olive oil (approx.)
- Salt & pepper (to taste)
- Turmeric (for seasoning eggs)
- Butter (for toast & cooking if preferred over oil)

### METHOD

#### Preheat & Prep

- Preheat the grill to medium-high heat for the bacon, haggis, and black pudding.
- Warm the oven to 100°C (212°F) to keep cooked items warm.
- Heat the baked beans in a small saucepan over low heat.

#### Cook the Sausages

- Heat a large frying pan over medium heat and add a splash of olive oil.
- Cook the square sausage for 4–5 minutes per side until browned.
- Add the link sausage and cook for 10–12 minutes, turning occasionally.
- Transfer to the oven to keep warm.

#### Cook the Haggis & Black Pudding

- Place the haggis and black pudding under the grill.
- Cook for 3–4 minutes per side until crispy on the edges.
- Keep warm in the oven.

#### Fry the Bacon & Tattie Scones

- Using the same pan as the sausages, add more olive oil if needed.

- Fry the bacon for 2–3 minutes per side until crisp.
- Push the bacon to the side and fry the tattie scones for 1–2 minutes per side until golden brown.
- Keep warm in the oven.

#### Cook the Eggs

- In a clean pan, heat a little olive oil or butter over medium-low heat.
- Crack in the eggs and sprinkle with salt, pepper, and turmeric for extra flavour.
- Fry for 2–3 minutes for runny yolks, or flip for firmer eggs.

#### Toast the Bread

- Toast the white bread to your preference.
- Spread with butter while warm.

#### Plate & Serve

- Arrange all the cooked items on a warm plate.
- Serve the beans on the side or directly on the plate.
- Enjoy with tea, coffee or Irn Bru for the perfect Scottish breakfast experience.

# TALISK

## NORTHERN ENGLISH BREAKFAST



### INGREDIENTS (per portion)

- 2 eggs
- 4 rashers of smoked, streaky bacon
- Mushrooms (assorted), 120g approx.
- 2 slices of white bread
- 2 Yorkshire Puddings (store bought, or pre-made to reheat)
- ½ tin of baked beans
- 200ml extra virgin olive oil (approx.)
- 1 bulb fresh garlic
- 1 sprig Thyme
- Sea salt flakes
- Butter, for cooking

### METHOD

#### Preheat & Prep

- Preheat oven to 180C
- Finely chop garlic
- Chop mushrooms
- Whisk eggs
- Put Yorkshire puddings in oven and cook for time specified
- Add olive oil to frying pan and slowly sauté garlic until brown
- In another pan, fry bacon on a low heat to render out fat
- Add mushrooms to garlic and fry until brown. add thyme
- Add beans to saucepan at medium heat and stir occasionally
- When bacon is cooked and crispy, remove and place onto some kitchen towel to absorb any oil
- Fry 2 slices of bread in the bacon fat until brown on both sides
- When mushrooms and beans are almost finished, add eggs to a small amount of butter in a frying pan and stir slowly until cooked
- Plate up and season eggs & mushrooms with sea salt flakes