



The 5 Ingredient Collection

# TRADITIONAL BREAKFAST

#myshangrila

Recipe by Daniel Reid, Assistant Vice President, Global Sales, Europe

## INGREDIENTS

Serves 2

Rashers locally sourced , free range smoked or unsmoked bacon	4
Free range eggs	4
Rankins Irish Potato Slims (you can make these, but I bought them!)	
Cherry tomatoes 'on the vine'	8
Closed cup chestnut mushrooms, garnished with a sprig of Rosemary	
Salt & Pepper to taste	

## RECIPE

- 1 Heat 1 tbsp of vegetable oil in a heavy pan or griddle until hot (for a healthier option it can be dry fried or grilled).
- 2 Add 4 rashers of good quality back bacon, on a low-medium heat to start with, increasing the heat after 1-2 mins of cooking. Drain on kitchen paper, keep warm in the oven.
- 3 Clean the mushrooms with cold water (there is no need to peel Chestnut mushrooms). Sauté by heating a little butter in a small frying pan and frying for 4-5 mins. Garlic or herbs such as Thyme or Rosemary can be added for more flavour. Set aside in a dish with the bacon and keep warm in the oven.
- 4 Heat 1 tbsp of olive oil in a pan and add the cherry tomatoes. Cook over a medium heat for 2-3 mins until softened. Generously season with salt and pepper.
- 5 Whilst they are cooking, remove the eggs from their shells, melt 1 tbsp butter in to a non-stick frying pan and place the eggs side by side in the pan. Cover with a lid and cook for 3 mins or until the white is set (sunny side up). Remove and season with salt and pepper.
- 6 Toast the potato cakes in a toaster for 2 mins. These traditional Irish griddle baked potato breads are delicious when crispy on the outside and soft in the middle.
- 7 Serve with the bacon, tomatoes, mushrooms and egg on a large plate and enjoy with a cup of coffee and fresh orange juice.
- 8 Add a spoonful of Brown 'HP' sauce or ketchup, depending on your preference!

## TIPS

- I chose this dish as its quintessentially British and one I'm looking forward to eating at Shangri-La Hotel at The Shard, London when it reopens for business! The Irish potato cakes are a nod to my Gaelic heritage.