

Harringtons Black Pudding Bacon and Egg Brunch

I love a tasty brunch and this was quick to plate and perfect the other week. I had some cubed roasted vegetables leftover from the night before and with some of [Harrington Small Goods](#) in the fridge, their yummy dry cured streaky bacon and black pudding so I made myself and a couple of friends very happy.



I have been cooking with [Harrington Small Goods](#) for years and love their range. Check out their website for a wide selection is very traditional small goods that are well worth trying.

<http://www.harringtonsmallgoods.co.nz/our-products/>



HARRINGTON'S

Serves 4

Extra virgin olive oil

2 cups of diced, leftover roasted vegetables

[Harringtons black pudding](#), cut into eight (1cm/ $\frac{1}{2}$ in) slices or 4 long slices) as in the image

8 rashers of [Harringtons dry-cured bacon](#)

2 teaspoons white vinegar



4 eggs (as fresh as possible), poach
Salt and freshly ground black
pepper



Crusty bread, to serve if desired

Preheat oven to 170C

In a baking tray spread the leftover roasted vegetable cubes and give them a light coating of olive oil and season with salt and pepper. Bake for 10 minutes and turn oven down to 160C to keep them warm.

Heat a frying pan over a medium heat and add one tablespoon of the olive oil. Add the black pudding in 2 batches and cook for one minute on each side until tender. Transfer to a plate lined with kitchen paper. Once drained add to the top of the vegetables in the oven to keep warm.

Increase the heat a little, add the 4 bacon slices and sauté until lightly golden. Remove with a slotted spoon and drain on kitchen paper and then add to the black pudding to keep warm. Repeat

To poach the eggs, bring a saucepan of water to the boil. Add the vinegar to the water, season with salt and reduce to a very gentle simmer. Carefully break the eggs into the water and simmer for three to four minutes until just cooked but still soft on the inside. Remove the eggs with a slotted spoon and drain on kitchen paper, trimming away ragged edges of egg white.

In 4 wide bowls serve the roasted with the black pudding, bacon and egg(s) on top of the vegetables. Enjoy!!!