

HIVE HASH

SERVES 2

INGREDIENTS

Sunflower oil, for frying
15 new potatoes, boiled and chopped
in half
4 rashers pancetta, diced into small
lardons
1 raw chorizo, thickly sliced
2 eggs
Butter
2 field mushrooms, thickly sliced
1 red onion, sliced
Handful flat-leaf parsley, chopped
Handful watercress, washed



- Heat a drizzle of sunflower oil in a pan and fry the potatoes till they start to crisp; then add the pancetta and chorizo – the oil and fat that seeps out from these will increase the crispiness and flavour of the potatoes.
- While the potatoes are cooking, fry the eggs with a little sunflower oil in a separate pan.
- When the potatoes are crisp and cooked through, add a generous knob of butter, the mushrooms and red onion to the pan, and cook for around 2 minutes.
- Divide the hash between 2 pasta bowls, sprinkle with flat-leaf parsley and arrange a fried egg on top of each.
- Serve immediately with watercress on the side and a mug of tea.