



MADE
IN
OLD
STEAD

Apple & Lemon Verbena Juice

Serve chilled, straight from the refrigerator.

Haxby Sourdough, Sour Butter, Jam

1. Pre-heat oven to 200°C (180°C Fan) and remove **sour butter** from refrigerator.
2. Place **sourdough** on a pre-heated baking tray in oven for 8-10 minutes until heated through.
3. Serve alongside the **sour butter** and **blackcurrant** and **sweet cicely jam**.

Yoghurt, Rhubarb, Granola

1. Spoon the **rhubarb compote** into the centre of a small serving bowl.
2. Top with spoonfuls of **Longley Farm yoghurt** and a generous sprinkle of **granola**.

The Oldstead Breakfast

Equipment You'll Need:

- 1 x parchment-lined baking tray
- 2 x frying pans
- Vegetable oil
- 2 x serving plates

How To Serve:

1. Pre-heat oven to 200°C (180°C Fan).
2. Position the **mushrooms** and **black pudding** onto a parchment-lined baking tray. Drizzle a little oil over the **mushrooms** and season with sea salt. Place tray in the centre of the pre-heated oven for 15 minutes.
3. Meanwhile, add a splash of oil to a frying pan and place over a high heat. Add the **sausages** and **duck fat hash browns** to the pan and allow to evenly colour, about a minute each side.
4. Carefully position the **sausages** and **duck fat hash browns** onto the baking tray for the remainder of the **mushroom** and **black pudding's** cooking time.
5. With a few minutes to go, using the same frying pan, reduce the heat to medium and fry the **bacon** for one minute on each side.
6. At the same time, add a glug of oil to a separate frying pan and crack the **Burford Brown eggs** into the pan, allowing to gently fry over medium heat.
7. Remove everything from the oven and the **eggs** and **bacon** from their pans.
8. Serve everything together alongside the **smoked beetroot ketchup**.

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