

MADE IN OLDSTEAD



THE OLDSTEAD
BREAKFAST BOX
SERVING INSTRUCTIONS

THE OLDSTEAD BREAKFAST BOX

PLEASE READ ALL OF THESE INSTRUCTIONS BEFORE STARTING
TO PREPARE YOUR MENU.



TO BEGIN | SOURDOUGH, BUTTER, JAM
PREP TIME | 10 MINUTES

SERVING INSTRUCTIONS

1. Preheat oven to 200°C (180°C Fan) and remove the **sour butter** from the refrigerator.
2. Place **sourdough** on a preheated baking tray in your oven for 8-10 minutes until heated through.
3. Serve alongside the **sour butter** and **strawberry & meadowsweet jam**.

INGREDIENTS

- Sourdough Loaf
- Sour Butter
- Strawberry & Meadowsweet Jam

PANTRY | YOGHURT, STRAWBERRY, GRANOLA
PREP TIME | 5 MINUTES

SERVING INSTRUCTIONS

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



INGREDIENTS

- Longley Farm Yoghurt
- Strawberry Compote
- Granola



MAIN COURSE | THE OLDSTEAD BREAKFAST

PREP TIME | 20 MINUTES

SERVING INSTRUCTIONS

1. Preheat oven to 200°C (180°C Fan).
2. Add a splash of oil to a frying pan and place over high heat. Add the **sausages** and **duck fat hash browns** to the pan and allow to evenly colour, about a minute each side.
3. Add the **mushrooms**, **black pudding**, **sausages** and **duck fat hash browns** onto the parchment-lined baking tray. Drizzle a little oil over the **mushrooms** and season with sea salt. Place the tray in the centre of the preheated oven for 15 minutes.
4. With a few minutes remaining, using the same frying pan, reduce heat to medium and fry the **bacon** for one minute each side.
5. At the same time, add a splash of oil to a separate frying pan and crack the **eggs** into the pan, allowing to gently fry over medium heat.
6. Remove everything from the oven and the **eggs** and **bacon** from their pans.
7. Serve all together alongside the **smoked beetroot ketchup** and **apple & lemon verbena juice**.

INGREDIENTS

- Paris Brown Mushrooms
- Oldstead Streaky Bacon
- Oldstead Sausages
- Duck Fat Hash Browns
- Black Pudding
- Smoked Beetroot Ketchup

EQUIPMENT

- 1 x Parchment-Lined Baking Tray
- 2 x Frying Pans

ALLERGENS

Apple & Lemon Verbena Juice: N/A | Haxby Sourdough: **Cereals containing Gluten. May contain Sesame** | Sour Butter: **Milk** | Strawberry & Meadowsweet Jam: **Sulphites** | Longley Farm Yoghurt: **Milk** | Strawberry Compote: **Sulphites** | Granola: **May contain Cereals containing Gluten, Nuts, Sesame, Peanuts** | Oldstead Streaky Bacon: N/A | Oldstead Sausage: **Cereals containing Gluten, Sulphites** | Duck Fat Hash Brown: N/A | Paris Brown Mushrooms: N/A | Black Pudding: **Cereals containing Gluten, Mustard. May contain Celery, Nuts, Peanuts, Sesame, Soya** | Burford Brown Eggs: **Egg** | Smoked Beetroot Ketchup: **Sulphites**

For allergens, please see in **bold**.

Please be aware that due to the way food is currently prepared, it is not possible to guarantee the absence of allergens in our dishes. Keep all food refrigerated, unless stated otherwise.



At **Made In Oldstead** we're passionate pioneers of delicious, sustainable food, using ingredients we've reared and grown on our own farm, or foraged from the woodlands and hedgerows here in the North York Moors. Just like in his **Michelin-starred restaurants**, award-winning chef **Tommy Banks** does things a little differently - and our range of hampers and gifts are no exception. So tuck in, and enjoy the flavours of our beautiful pocket of the UK.

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