



DENHAY



Smoked Streaky Bacon with Smoked Haddock and Eggs on Muffins

A quick and easy brunch dish made with delicious fluffy English muffins, crispy Denhay bacon, runny poached eggs and topped with a creamy cheese sauce. Pure indulgence.

Ingredients

250g undyed smoked haddock fillet
4 rashers Denhay smoked streaky bacon
2 English muffins, split in half
4 free range eggs
300g carton of ready made four-cheese sauce
Green salad, to serve
Lemon wedges, to serve

Preparation time 10 minutes

Cooking time 25 minutes

Serves 2 people

Method

Place the smoked haddock into a large, shallow pan and cover with cold water (if the fish is too large for the pan then cut in half). Bring to the boil, remove from the heat and set aside for 10 minutes. Drain well, allow to cool slightly, discard the skin and flake the fish ensuring no bones remain. Set to one side, covered, to keep warm.

Meanwhile, preheat the grill to medium and put a large shallow pan with about 5cm depth of water on to boil. Lay the Denhay bacon out on a grill pan and grill for 4-5 minutes until crisp. Drain on kitchen paper and set aside.

Toast the muffins under the grill for a few minutes on both sides and keep warm.

Poach the eggs in the simmering water, 2 at a time. Heat the cheese sauce in a saucepan according to the instructions on the packet.

Put 2 muffin halves on each plate and top each half with a quarter of the haddock. Place a poached egg and slice of Denhay bacon on top of each and generously spoon over the cheese sauce. Season with plenty of freshly ground black pepper and serve with green salad and a wedge of lemon if you like.