

# PLOUGH AT HOME

## MOTHERS DAY BRUNCH



### CHORIZO HASH WITH FREE RANGE EGGS & GREEN TOMATO CHUTNEY

#### What you'll need:

Chorizo hash  
Eggs  
Green tomato chutney

Allergens:  
Egg, Milk, Mustard

- STEP 1:** Heat a non-stick frying pan on a medium heat, tip in the chorizo hash mix and starting warming through for about 10 minutes until the chorizo and potatoes crisp up and take on some colour.
- STEP 2:** Split the mixture into your serving dishes. In the same pan, fry the eggs in the residual oil.
- STEP 3:** Once the eggs are cooked to your liking, place them onto the chorizo hash and top with the green tomato chutney.



### HOMEMADE WAFFLE WITH AVOCADO, FETA CHEESE, DUKKAH & FREE RANGE EGGS

#### What you'll need:

Sweet potato waffle  
Avocado  
Eggs  
Dukkah  
Maple dressing

Allergens:  
Celery, Gluten,  
Egg, Lupin,  
Mustard,  
Sulphur Dioxide

- STEP 1:** Preheat the oven to 200°C and boil the kettle.
- STEP 2:** Place the waffles on a baking tray and heat up for about 5 mins to crisp up.
- STEP 3:** Whilst the waffles are heating up, cook the eggs. We recommend poaching the egg for this dish, but you're welcome to cook them how you like them best.
- STEP 4:** Place the waffle on your serving dish. Spoon the smashed avocado over the waffle and place the eggs on top. Sprinkle over the feta cheese and the dukkah, and pour over the maple dressing to finish.

#### Tips for making perfect poached eggs:

Boil the kettle and pour the water into a shallow pan on the hob. Turn the heat to low until the water is just below a simmer. Add a splash of vinegar and stir the water to create a slow whirlpool. Crack the egg into a small glass or bowl and then slowly pour into the swirling water. For soft poached, the egg will take approx 3 mins.



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