

SALT BEEF HASH

One of our favourite dishes from our brunch menu. Our hash actually came about from a staff breakfast one morning. They fried all the ingredients up and everyone loved it so much it's been on our menu ever since.

FOR THE HASH

500g potatoes
(maris piper + red deiree
work best)
1tsp ras el hanout
1 red pepper,
cut into chunks
1 onion
1 tbsp date molasses
1 garlic clove
2 tbsp olive oil
Pinch of sea salt

FOR THE ZHOUG

1/2 bunch parsley
1/2 bunch coriander
1 garlic clove
60ml rapeseed oil
1tsp ground cumin
1tsp ground cardamom
Lemon juice
Pinch of sea salt

TOPPINGS

Salt Beef
(or make it veggie
with feta!)
2 x free range eggs
Pickled veg
Fresh herbs
Chilli flakes
Butter



HOW WE DO IT

1. Start by cutting your potatoes into cubes (about 3cm) + transfer the potatoes into a roasting tin, add red pepper chunks and drizzle with olive oil + season with salt + ras el hanout.
Roast the mix on 180 degrees for 25 mins until golden brown.
2. Whilst the potatoes are roasting, make your caramelized onions; Peel and finely slice onion and garlic. Heat your rapeseed oil in a pan + cook your onion + garlic on a low heat so that they don't burn but slowly start to soften + caramelize. Add molasses + cook for a few more mins.
3. Once cooked, remove your potatoes from the oven + add your onion mix until incorporated. Keep the oven on.
4. Prepare your zhoug by roughly chopping herbs and adding to a food processor along with chopped garlic, juice of half a lemon, spices + salt.
5. Add the oil and blitz until you have a smooth sauce. Taste and season further if necessary.
6. Once your zhoug is ready, layer your salt beef on top of your potato + onion hash + place back into the oven for 5 minutes or until hot through.
7. While your potatoes are reheating, it's time to fry your eggs. Add a knob of butter to a frying pan - use the same pan as you cooked your onions in for extra flavour - + heat with a drizzle of oil.
Add a few chilli flakes and then your eggs. Fry until crispy on the bottom with the yolk still runny.
8. Assemble: Split the salt beef + potato mix in half between two plates. Top with fried eggs, a large spoonful of zhoug, a pile of pickles and some chopped fresh herbs.

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