

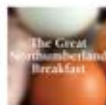
# Great Northumberland Breakfast

## Ingredients

4 thick Northumberland sausages  
8 rashers of locally cured bacon  
4 slices of good black pudding  
4 large flat mushrooms  
2 vine tomatoes  
8 free range eggs  
Half a pint of milk  
2 mini stotties  
2 oz butter  
2 oz Oleifera rape seed oil  
2 white puddings

## Preparation

In a large pan heat half of the oil and butter. Place in the sausages, black and white pudding and brown on the heat. Add the mushrooms then place in a hot oven at 200°C for 20 mins. Grill the bacon and tomatoes until crispy. Whisk 4 eggs and milk in a bowl. Slice the stotties in half. Soak in the egg mix then season and fry in a hot pan until golden brown. Cook the remaining eggs to your guest's liking then serve.



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