

LAVERBREAD PATTIES

Serves 2

Ingredients

2 Rashers [Smoked Bacon](#), chopped

120g tin [Laverbread](#)

2 Eggs

30g Fine oatmeal

A drizzle of [Cotswold Gold Rapeseed Oil](#)

A sprinkle of [Halen Môn Sea Salt](#) and black pepper



Fry the [Smoked Bacon](#) until golden and cooked through.

Combine the [Laverbread](#) with the oats, [Halen Môn Sea Salt](#) and black pepper and stir in the chopped [Smoked Bacon](#). Shape mixture into two cakes and roll in oats. Fry the cakes in [Cotswold Gold Rapeseed Oil](#) until crisp.

For a real taste of Wales serve with a poached egg, [Smoked Haddock](#) and [Cockles](#). Alternatively indulge in a full Welsh breakfast with [Smoked Welsh Dragon Pork Sausage](#), egg, mushrooms and tomato.

Enjoy!