

# SMOKED BACON, POTATO CAKES & POACHED EGGS

Our [Smoked Bacon](#) Potato Cake Recipe with Poached Eggs is perfect for Breakfast or a lazy Sunday Supper

Serves 4

## Ingredients

8 Rashers [Smoked Streaky Bacon](#)  
750g Floury potatoes, peeled  
4 Fresh eggs  
3 tbsp [Fino Olive Oil](#)  
[Halen Môn Sea Salt](#) and Black Pepper



Grate the potatoes on the coarse side of the grater and rinse in a colander under cold water. Sprinkle over 1 tsp of [Halen Môn Sea Salt](#) and mix well. Squeeze out any excess liquid from the potatoes and transfer to a bowl and season with a little pepper.

Heat half the [Fino Olive Oil](#) in a large frying pan over a medium-high heat and shape the potato into four large patties. When the [Fino Olive Oil](#) is hot, add two of the patties and immediately turn the heat down to medium and cook for 2-3 minutes on each side, pressing them down and flattening them with a spoon. Once they are golden brown and crisp, flip them over.

Place them in the oven to keep warm while you cook the rest with the remaining [Fino Olive Oil](#). Heat the grill and cook the [Smoked Bacon](#) until crisp.

In the meantime, place a pan of lightly salted water on the heat and bring to a gentle simmer. When simmering, gently break the eggs into the water without breaking the yolks. Let the eggs cook for a couple of minutes till they turn white and are no longer rubbery, using a slotted spoon remove them from the water.

Sit the [Smoked Bacon](#) and the egg on top of the potato cake and serve fresh.

Enjoy!