



Crispy Beef Hash

Ingredients

- 250g cooked beef cheeks
- 75g cornflour
- Oil to fry
- 1 onion (sliced)
- 250g cooked new potatoes (thickly sliced)
- 100g butter
- 150ml Sriracha chilli sauce
- Handful of chives (snipped)
- 4 eggs
- 1 tbsp white wine vinegar

Method

Chop or shred the beef, toss in cornflour then fry in hot oil for 2 minutes until crispy. Drain onto kitchen paper. In a bowl, toss the beef in the Sriracha chilli sauce.

In a frying pan, add a little oil and fry the onions until softened. Add the cooked potatoes and butter and season well. Allow to brown and then drain.

In a saucepan, bring water to the boil and add the white wine vinegar. Crack an egg into a ramekin and gently immerse the egg into the hot water. Poach the egg for 5-6 minutes or until done. Drain.

Serve a mound of potatoes, top with crispy beef and sit an egg on top and sprinkle with chives.