

Pytt y panna (Little pieces in a pan)

We found this wonderful recipe on the Jamie Oliver website

Feeds 4 – 6



Ingredients

2 thick slices *Smoked Back Bacon*, or 6 rashers of
Smoked Streaky Bacon

pack of *Welsh Dragon Sausages*

300 g of other cooked meat (leftover or otherwise)

80 g *salami*, skin removed

2 small onions, peeled

3 large carrots, quartered

1 kg potatoes, scrubbed clean

a few sprigs fresh rosemary and thyme, leaves picked

4 quail's eggs

1 jar dill pickles, to serve

DRESSING

1 teaspoon good mustard

1 tablespoon good-quality cider vinegar

3 tablespoons extra virgin olive oil

1 small handful fresh chives, finely chopped

1 small handful fresh dill, roughly chopped

1 small handful fresh flat-leaf parsley, leaves picked

Heat a large, shallow non-stick pan on a medium heat. Chop **bacon** into small pieces and fry for 2 to 3 minutes so that the fat starts to render out. Chop up the **sausage** and any other smoked meat or leftovers of your choosing and add to the pan as you go. Do the same with the onions, carrots, potatoes and herbs. Keep stirring to make sure nothing catches. Season with a pinch of **salt** and a good pinch of pepper if necessary. Cook for about 20 minutes.



Make your dressing by putting all the dressing ingredients into a jar (reserving the dill flowers if you have them), shake and pour into the pan. Carefully separate the egg whites from their yolks and put them to one side.

Divide your pytt y panna between plates. Make a well in the top and add a yolk to each one. Load up a side plate with dill pickles, and roughly chop your dill flowers and scatter them over.