

LAVER CAKES

Serves 2



Ingredients

2 Rashers Smoked Bacon - chopped
30g Fine oatmeal
Rapeseed Oil
Eggs
120g tin Laverbread
Halen Mon Sea Salt & pepper

Fry the Smoked Bacon until golden and cooked through.

Combine the Laverbread with the oats and stir in the chopped Smoked Bacon. Shape mixture into two cakes and role in oats. Fry the cakes in 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.