

## PYTT Y PANNA (LITTLE PIECES IN A PAN)

A tribute to [Jamie Oliver's Pytt y Panna recipe](#), made using Black Mountains Smokery produce

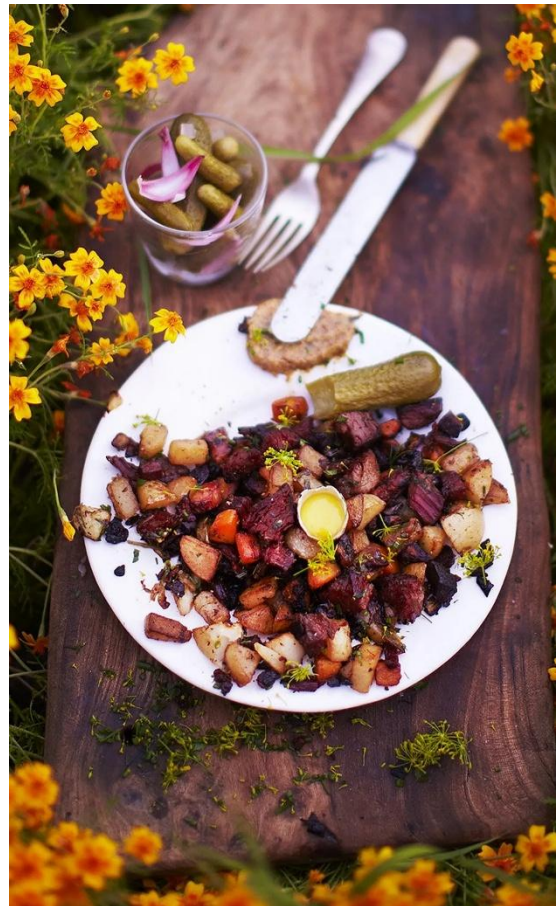
Serves 4-6

### Ingredients

- 3 rashers [Smoked Back Bacon](#), or 6 rashers of [Smoked Streaky Bacon](#)
- 3 [Welsh Dragon Sausages](#)
- 300g quality cooked brisket, or other cooked meat
- 70g [Salami](#), skin removed
- 1kg potatoes, scrubbed clean
- 4 quail eggs
- 2 small onions, peeled
- 3 large carrots, quartered
- 1 jar dill pickles, to serve
- A few sprigs fresh rosemary and thyme, leaves picked
- [Halen Môn Sea Salt](#) and black pepper

### Dressing -

- 1 tsp [Dijon Mustard](#)
- 1 tbsp good-quality [Organic Cider Vinegar](#)
- 3 tbsp [Fino 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



Begin by heating a large, shallow pan on a medium heat.

Cut the [Smoked Bacon](#) into small pieces and fry for 2 to 3 minutes so that the fat starts to render out. Cut up the [Welsh Dragon Sausages](#) 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 and season with a pinch of [Halen Môn Sea Salt](#) and a good pinch of black 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 and create 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.

This Pytt y Panna recipe is a wonderful and beautiful dish to share with friends and family - enjoy!