The Ultimate Breakfast Bap

Serves 10

- 1kg Pork Mince
- 10 rashers smoked streaky bacon
- 100g chopped black pudding
- 1 tbsp chopped sage
- 10 large flat mushrooms
- 10 slices beef tomato
- 10 eggs

Mix the minced pork with chopped black pudding and chopped sage.

Shape into 10 burgers then wrap each one with a rasher of bacon.

Chill for 30 minutes.

Grill for 12 minutes each side on a medium heat.

Meanwhile fry/grill mushrooms in butter, seasoning with pepper.

Fry/grill tomato slices as desired.

Fry eggs to personal preference.

Butter 10 bread buns and layer mushroom then tomato then burger, finished off with the egg on top.