



## Swiss breakfast

This is essentially what our friends in the North refer to as a hash – a comforting mush of leftover flavours to get your day going. Do the Swiss actually eat this for breakfast? Sadly, none were available for comment at the time of writing – but it would be nice to believe that they do.

Serves 2

### ingredients

3 spring onions  
2 tbsp of olive oil  
4 rashers of streaky bacon  
6 small boiled potatoes  
Salt & pepper  
4 slices of cheese  
2 eggs

### method

Chop up the spring onions and pop them in a frying pan with some olive oil over a medium heat. Slice the bacon, roughly chop the ready-boiled potatoes and add to the pan with a good pinch of salt and pepper.

Cook, meld and squish the mixture about until the onions have caramelised, the bacon is crispy and the potatoes have browned.

Add slices of cheese, allow them to melt and then split the whole lot between two plates. Fry up the eggs and balance on top of the mounds of hash.

Eat. Smile. Relax.