

## ENGLISH BREAKFAST UDON



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Serves 2

Serving Japanese breakfast has been somewhat our trademark since we opened our branch in Soho, and one of the dishes turned out rather English! English Breakfast Udon is a fun and scrumptious dish to make at home with easily available ingredients. If you want to make it vegetarian you can simply leave out the bacon.

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1 Omiyage box  
4 rashers of smoked streaky bacon  
2-4 shiitake mushrooms  
2 eggs  
2 knobs of butter  
2 tablespoons of extra virgin olive oil

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You will need to cook each portion in separate pans simultaneously. Fry the bacon and shiitake in a non-stick frying pan on a medium heat without any oil and turn when golden.

Remove the bacon and shiitake and place on a separate plate. Add a knob of butter and 1 tablespoon of olive oil to the pan, scraping off any bits stuck on the pan with a wooden spatula.

Turn the heat to a minimum and gently crack an egg into the pan. Return the bacon and shiitake to the pan, placing them around the egg and cover with a lid.

Cook gently until the rim around the yolk is just cooked, but it is still runny and maintains its colour.

Once the udon and dashi have been cooked as per the instructions, gently slide the contents of the frying pan on top.