



## Black Pudding & Egg Salad

### Ingredients

- 400g Gills Black Pudding
- 150g of Asparagus
- Handful of Leafy Greens
- 1 egg
- 1 Knob of Butter

### Method

- Take your Gills Black Pudding, and slice evenly.
- Heat a medium size frying pan over stove, place in knob of butter to melt.
- Place the Black pudding slices into the pan, and fry for 10-15 Minutes.
- Meanwhile, bring a pan of water to boil, and steam the asparagus for approximately 15 Minutes.
- Meanwhile, Bring a small pan of water to boil. Carefully place in a whole egg, and allow to simmer for 4-5 Minutes.
- Once egg is cooked, allow to cool before breaking shell and peeling away the broken shell.
- Place a handful of leafy greens, along with the asparagus into a bowl. Take the cooked black pudding and place on top.
- Finally, place your Boiled egg, and gently cut through.
- Season with salt & pepper, and dig in!