



Pan-fried Black Pudding, Apple Potato Cake & Mustard Seed Sauce

Ingredients:

- Kelly's Black Pudding
- 4 Potatoes
- 1 Apple
- ¼ pt Cream
- 1 teaspoon Wholegrain Mustard
- 1oz Butter

Method:

- Peel & boil the potatoes.
 - Mash the potatoes – you can use leftover mash as well.
 - Peel & Dice the Apple.
 - Sauté Apple off with a little butter.
 - Add to mash & mix.
 - Mould the potato cakes.
-
- Pan-fry black pudding & potato cakes.
 - Keep warm in oven.
 - Heat cream and mustard in pan & season.
 - Place potato cake on plate, top with Black Pudding.
 - Put sauce on plate.