

Starry Breakfast Sky



Method

1. Ask your grown-up helper to grate the baking potatoes (you can leave the skin on or off). With clean washed hands, squeeze the grated potato to release as much water as possible. This will help your stars crisp up when you cook them.

2. Add the grated potato into a large mixing bowl with a tablespoon of plain flour and mix well.

3. Place your star shaped cutter on a floured chopping board. Spoon the mix into the cutter and press down with the back of the spoon. If you don't have a cutter you can form the mix into balls and press down to make a patty.

4. Heat the sunflower oil in a frying pan on a medium heat. Ask your grown-up helper to help you do this as the hob is hot, hot, hot! Carefully place the hash brown stars into the pan.

5. Fry the stars for roughly 5 minutes on each side or until they are looking golden and crispy.

6. Crack two large eggs into a mixing bowl and whisk with a fork. Make sure to wash your hands well after handling raw egg.

7. Add the chopped spring onions and grated cheddar cheese.

8. Add a knob of butter to a small saucepan on a medium heat. Once the butter has melted, pour in the egg mixture. Keep stirring with a wooden spoon, gently folding the egg until the texture is fluffy.

9. In another saucepan, heat up the baked beans.

10. Once the eggs and beans are ready, carefully plate up your breakfast. Put the baked beans on one side of the plate, to be the sea, and the scrambled egg on the other half of your plate, to be the sky. Then pop your hash browns on top to make it a starry night!

Ingredients

- 2 large baking potatoes, washed
- 1 tbsp plain flour
- 2 tbsp of sunflower oil
- 1 tin of baked beans (400g)
- 2 large eggs
- A knob of butter
- 2 spring onions, chopped
- A small bowl of cheddar cheese, grated