

## Asparagus Brunch Stack

**Servings:** 2

**Prep Time:** 5min

**Cook Time:** 1010min



### Ingredients

- 2 eggs (duck eggs are nice if you have them)
- 10 trimmed asparagus spears
- 2 large slices of black pudding
- a handful of watercress

### Directions

1. Bring a pan of water to the boil and poach the eggs. Remove the eggs with a slotted spoon and keep warm.
2. Tip the asparagus spears into the water and cook for 3 mins. Meanwhile, grill or pan-fry the black pudding until crispy on the outside. Make stacks of black pudding, a handful of watercress and the asparagus, and top each with an egg.