



THE ULTIMATE SPICED CORNED BEEF HASH

Corned beef hash with celeriac, carrot, kale and Indian spices,
topped with a soft fried egg

Method - Serves 4

1. Bring a large pan of lightly salted water to a boil. Add the celeriac cubes and simmer for about 10 minutes, then add the potato cubes. Continue cooking until both are tender, then drain.
2. Meanwhile, melt the butter over a low-medium heat in another large pan or frying pan. Add the mustard seeds and cumin seeds and cook for a minute or two, or until the mustard seeds start to pop, then add the sliced onions, garlic and ginger and cook for 5 minutes more.
3. Now stir in the carrots, cook for a minute or two, then stir in the garam masala, turmeric and kale. Season and place a lid on the pan and cook until the kale and carrots are tender, stirring occasionally.
4. Raise the heat on the pan, tip in the drained celeriac and potatoes and stir well, then stir in the chopped corned beef and cook until heated through and remove from heat.
5. Check for seasoning and serve topped with a fried egg, sprinkled with the chopped coriander.

Ingredients

300g celeriac, trimmed and cut into 1.5cm cubes
300g potatoes, peeled and cut into 1.5cm cubes
100g butter
1tbsp mustard seeds
1tbsp cumin seeds
2 onions, thickly sliced
2 cloves garlic, crushed
5cm piece fresh ginger, peeled and finely grated
3 large carrots, cut into 5cm batons
2tsp garam masala
1 1/2tsp ground turmeric
100g kale, leaves removed from stalk
300g Rea Valley corned beef, crumbled
Small bunch fresh coriander, chopped
Salt and freshly ground black pepper
4 eggs and vegetable oil to fry