

The new Welsh crumpet breakfast

2h 20m prep | 1h 30m cook | 4 servings



Why has this page changed? ⓘ

15 Ingredients

- 4 leeks, trimmed, tough outer leaves removed
- 20g butter
- 2 tsp mustard powder
- Pinch of ground cloves
- 1 tbsp white vinegar
- 8 eggs
- 80g (1 cup) coarsely grated gruyère
- Fresh thyme leaves, to serve

Crumpets

- 500ml (2 cups) milk, warmed
- 2 tsp (7g sachet) dried yeast
- 1 tsp caster sugar
- 60g butter
- 300g (2 cups) bread and pizza plain flour
- 1 tsp sea salt
- 1/2 tsp bicarbonate of soda

6 Method Steps

- Step 1** To make crumpets, combine milk, yeast, sugar and 20g of butter in a bowl. Set aside for 5 minutes or until frothy and butter smelted.
- Step 2** Combine flour, salt and bicarb in a large bowl and make a well in the centre. Add yeast mixture. Use a balloon whisk to whisk until well combined. Set aside for 2 hours or until mixture is very bubbly.
- Step 3** Heat a non-stick frying pan over medium-high heat. Add a 10cm round cutter and place a small amount of remaining butter inside ring

and heat until melted. Pour in 1/3 cup of the batter into the ring. Cook for 6-8 minutes or until bubbles have appeared on the surface and the top has formed a skin. Remove ring, turn over crumpet and cook for 1 minute or until just golden. Transfer to a baking tray in a single layer and cover with foil to keep warm. Repeat with remaining batter and butter to make 8 crumpets.

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- **Step 4** Meanwhile, place half the leeks on a microwave-safe plate. Microwave on High for 4 minutes or until tender. Cut into 1cm slices and place in a bowl. Repeat with remaining leeks. Add butter, mustard powder and cloves to the sliced leeks. Toss until butter melts. Cover and set aside to keep warm.
 - **Step 5** Add vinegar to a medium saucepan of water and bring to the boil over high heat. Crack 1 egg into a small bowl. Use a large spoon to stir the water to make a whirlpool. Carefully pour egg into the centre of the whirlpool and poach for 2 minutes for a soft egg (it will cook again under the grill). Remove and set aside on a plate lined with paper towel. Repeat with remaining eggs.
 - **Step 6** Preheat the grill to high. Top crumpets with leek mixture and eggs. Sprinkle with cheese. Grill for 3-4 minutes or until melted and golden. Sprinkle with thyme to serve.
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RECIPE NOTES

- You can make your crumpets up to a day ahead. Store in an airtight container and warm through before serving.
- You can use Caerphilly, a crumbly Welsh cheese, instead of gruyère. It's produced in Australia by High Valley Wine & Cheese Co. Mudgee. Stockists include IGA and Harris Farm Markets.

Image by Guy Bailey
