

Scotch Eggs



Cook: 25mins



Easy



Serves: 4

Scotch Eggs are perfect for picnics, a teatime treats and served with salad and chips make a tasty meal. They are easier to make than you think!



INGREDIENTS

- 1 handful of fresh parsley
- 1 tbsp English mustard
- 6 eggs
- Korker sausagemeat
- 4 cups of breadcrumbs (either store bought or made fresh from leftover/stale bread blitzed in the food processor)
- 1 cup of plain flour
- Rapeseed oil for deep frying rather than oven cook
- Salt and pepper

METHOD

1. Preheat the oven to 200°C, fan 180°C, gas 6. Take 5 of the eggs and soft boil them (about 5-6 mins).
2. Chop the fresh parsley and mix with a packet of Korker Sausagemeat. Add the mustard and mix well.
3. When the eggs are cooked and easy to handle, remove the shell and wrap the sausagemeat around each one.
4. Dip each egg in flour first, then a beaten egg mix and finally into your breadcrumbs. Feel free to dip into the egg mixture and then into the breadcrumbs again for a thicker coating.
5. Cook in the oven for 25 mins until golden brown. Alternatively, deep fry. Scatter with fresh cracked black pepper and sea salt and serve warm. Delicious!

