



Crispy Scotch Egg

Eggs wrapped in flavoursome sausage meat, coated in crispy breadcrumbs - yum!

Serves: 4

Prepare: 15 Minutes

Cook: 7 Minutes

Difficulty: easy

Ingredients

- 6 eggs
- [400g plain sausage meat](#)
- 2tbsp chopped mixed herbs
- ½tsp English mustard
- splash of milk
- 40g flour
- 80g panko breadcrumbs (or you can make your own)
- vegetable oil

Method

1. Put 4 of the eggs into a pan, cover with water and bring to the boil. Turn down the heat and simmer for 5 minutes, then put straight into a large bowl of iced water for 10-15 minutes
2. Add the sausage meat, herbs and mustard into a bowl, season and mix well with your hands or a wooden spoon. Divide into 4
3. Peel the eggs. Beat the 2 remaining raw eggs together in a bowl with a splash of milk. Add flour to a second bowl with a little salt, then tip the breadcrumbs into a third bowl. Arrange in a sort of assembly line as this is how you're going to put the scotch egg fully together
4. Cut out a square of clingfilm and lay it on your work surface, flour lightly. Put one of the meatballs in the centre, and flour lightly, then add other square of cling film on top. Roll out the meat until large enough to encase your boiled egg, remove that top sheet of cling film
5. To assemble the scotch egg, roll one peeled and boiled egg in flour, then place in the centre of the rolled out sausage meat. Bring up the sides of the film to encase it, and smooth it into an egg shape with your hands. Dip each one in flour, then your raw egg, then breadcrumbs, repeating the last two processes
6. Fill a large pan with vegetable oil (you'll need to be able to fully submerge your egg in this), drop a crumb of bread into the oil, when it sizzles and turns golden, you're ready to add your egg
7. Add the eggs 2 at a time for approximately 7 minutes or until crisp and golden, drain on kitchen paper and leave to cool before serving