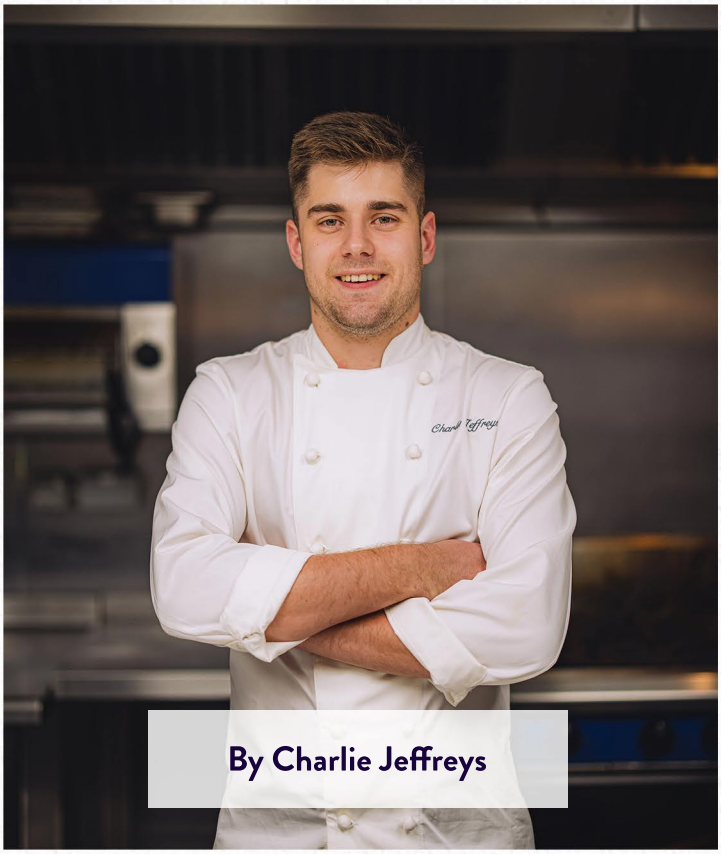
Scotch Eggs

Prep Time: 30 minutes Cook Time: 20 minutes Serves: 4



Ingredients

- 16 whole eggs
- 500g sausage meat (roughly 100g per egg) (choose from DMC huge range of sausages!)
- Chopped herbs
  - 1 tsp Thyme
  - 1 tsp Rosemary
  - 1 tsp Sage
- 100g Smoked streaky bacon
- 100g flour
- 200g panko breadcrumbs
- Oil for frying
- 1 tsp whole grain mustard
- Ice
- 1/2 white onion

Method

Pre heat vegetable oil to 170c and oven to 160c

Put bacon into a tray with another try on top to keep the bacon flat, cook for about 20 minutes until very crispy. Take out, dry the fat and chop finely

Chop the onion into a very small dice and then sweat in a pan of oil with a good crack of black pepper until golden and caramelised, take out and cool down

Remove the skin from the sausages and put into a bowl, add your bacon, chopped herbs, caramelised onion and your mustard. Mix everything together.

Cook 4 eggs in rapid boiling water for 6minutes 15 seconds, then take out and put into iced water. Wait until completely cold then peel. Wrap eggs with the sausage mix not too thick and as even as possible.

Then panne your eggs - this means to roll the scotch egg in flour, then remaining two eggs mixed up then bread crumbs. Don't forget to do a double dip back into the egg and then finish again with bread crumbs.

Cool your eggs in the fridge then fry in your oil for 3-4 minutes until dark golden brown. You should be able to cut them directly after and the yolk to be oozing.

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