

Well there was the Chilli injected Scotch Egg experiment a while ago. Clearly Sage & Onion Stuffing Balls need ?improvement? Either that or we?ve a bit too much time on our hands!

The Cheese we used was actually home made Sage and Garlic Roule, but shop bought will do the trick. Or even Mozzarella?.

For the Bread component we used a couple of Gluten free Thins which had been loitering in the freezer. But sliced Gluten free bread works just a well.

Ingredients:-

Fresh Sage, finely chopped
1 Onion, finely chopped
Bread, reduced to crumbs in a food wuzzer
1 Egg, whisked
Cheese
Margarine
Salt & Pepper

Method:-

(1) Combine everything except the Cheese. Use enough Margarine so that you will be able to form your Stuffing into ball which will not fall apart.
(2) Form your Stuffing into balls.
(3) Rub a little Margarine over a baking tray so that your Stuffing Balls won?t stick.
(4) Add your Stuffing Balls to the tray and place in the fridge to harden for 15 minutes.
(5) Press your thumb into the centre of each Stuffing ball and press a piece of Cheese into the

middle.
(6) Roll in your hands to close the Cheese in.
(7) Roast in the oven for 20 minutes at 180C.

The Cheese should soften slightly but if you are using a melting Cheese don?t cook for too long or the Cheese will run out.