



There were Hot & Spicy Sausages on a 2 or 1 offer the other day. Yesterday we had a strange fusion of Sausage Rolls and Pigs in Blankets. Tonight we had another pop at Scotch Eggs.

For 3 Scotch Eggs:-

Ingredients:-

6 Hot & Spicy Sausages, removed from their skins

3 Eggs, soft boiled, shelled and cooled

1 Egg, beaten for an egg wash

Plain Flour (Gluten free for us)

Bread Crumbs (Sliced brown Gluten free Bread wuzzed up in our case)

Method:-

(1) Once your Eggs are cool enough to handle press the Sausage meat into circles on a board about 4 / 5mm thick.

(2) Place each Egg in the middle and form the Sausage meat into a reasonably uniform coating. But careful not to burst your yokes.

(3) Place in the fridge for 10 minutes for the Sausage meat to stiffen slightly.

(4) Remove from the fridge and roll in the Egg wash.

(5) Roll in the flour and then in the Egg wash again.

(6) In a bowl filled with Bread crumbs coat the outside of your meat coating in crumbs. If your fingers stick you can patch up the crumbs by hand.

(7) Place on a tray lined with Parchment and pop in a pre-heated oven at 180c for 35 to 40 minutes. If you have a probe you are looking for 75c in the thickest part of the meat. If not 40

minutes should be plenty of cooking time.

We served ours with 3 times fried hand cut chips, a salad and hand cut Coleslaw.

Remarkably filling and really quite fun to make. If you get it just right you'll still have a slightly runny yoke?..