


HOMEMADE SCOTCH EGGS


with an English twist





Ingredients

5 LOHMANN Eggs 


 300g sausage meat


1 tbsp English mustard 


 Splash of milk

½ cup of flour 

 1 cup golden breadcrumb

3 tbsp mixed herbs such as chives & thyme 

 Salt and pepper

Vegetable oil for frying 

1 Place four eggs in a pan of cold water, bring to the boil and reduce the heat to a simmer. Then cook the eggs for 6 minutes.

2 Once cooked place them immediately into a large bowl of iced water to cool.

3 While they are cooling, chop the herbs and place them into a mixing bowl along with the sausage meat.

4 Add the mustard (for the English twist) and season lightly.

5 Carefully peel the eggs and set aside.

6 Beat the remaining egg in a bowl with a splash of milk, and place seasoned flour in another bowl and your breadcrumbs in a third bowl.

7 Arrange them in an assembly line.

8 Divide the meat mixture into four equal portions.

9 Put a square of clingfilm on your work surface and lightly flour.

10 Place one of the meat portions in the centre and cover with another square of cling film.

11 Gently roll the meat until its large enough to cover the egg.

12 Take one of your peeled eggs and dip it into the flour bowl, then place it in the centre of the rolled meat. Roll the meat around the egg bringing in the sides to encase. Using your hands, smooth it into an egg shape.

13 Dip each prepared egg in the flour, followed by the beaten egg and then the breadcrumbs.

14 Dip once more into the beaten egg followed by a final dip into the breadcrumbs.

15 Once finished put all the eggs on a plate, cover with cling film and place in the refrigerator to firm.

16 Once ready, heat the pan of oil to 175°C and place two eggs at a time into the hot oil and cook for 8 minutes.

17 Drain the cooked eggs on kitchen paper, then lightly season and serve with some local chutney and some English cheese.



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