

## Scotch egg recipe

454g Pork sausages - use your favourite flavour  
8 small hens eggs  
300g panko or breadcrumbs made from stale bread.  
vegetable oil, for frying

To make the scotch eggs, place a pan of water on the stove and bring to the boil. Soft boil six of the eight small eggs, drain and refresh in a bowl of ice cold water to stop them cooking and make peeling them easy.

Remove the skin from the sausages and with your hands dipped in cold water divide the meat into 6 balls. Using wet hands again press the centres to make a well for the cooked soft boiled egg. Then add the egg and carefully wrap the meat around it.

Once you have done all six, place them on a tray in the fridge to set.

Next place the remaining two eggs in a shallow bowl and whisk with a fork to break them up then put the breadcrumbs on a plate. Then dip the scotch eggs first in the whisked egg and then roll in the crumbs and return to the fridge. Do this process again to double-crumbs them for an even crispier texture if you wish.

Heat the fryer to 150c. Fry the eggs for around 5 to 7 minutes.