



SPICED SCOTCH EGGS

Makes: 8

Preparation: 30 minutes plus 30 minutes chilling time

Cooks: Hob



INGREDIENTS

8 **eggs**
6 **pork sausages**, skinned
4 soft cooking **chorizo sausages**, skinned
1tsp ground cumin
1tsp sweet smoked paprika
(or hot smoked paprika if you like it spicy)

4tbsp **flour**
2 **eggs**, beaten
120g **panko breadcrumbs**
Vegetable oil, for deep frying

Allergens highlighted in **bold**.

PREPARATION

1. Place the eggs in a large pan and cover with cold water. Put the pan on a medium heat and bring to a simmer. Turn off heat and cover for 5 minutes.
2. Run the eggs under cold water to cool. Carefully peel and set aside.
3. Put the sausage meat and chorizo in a large mixing bowl, along with the cumin and smoked paprika. Mix until thoroughly combined. Divide the meat mixture into 8 and roll into balls.
4. Taking one of the sausage balls, flatten it out as much as possible onto a piece of cling film.
5. Place a boiled egg in the middle then roll the meat around it, using the cling film to close any gaps.
6. Repeat with the remaining meat and eggs. Chill in the fridge for 30 minutes.
7. Once the eggs have rested in the fridge, remove the cling film.
8. Roll first in flour, then beaten egg, then panko breadcrumbs. Reserve, and repeat with the remainder.
9. Heat the vegetable oil in a large deep pan, over a medium heat. Test the heat by dropping in a cube of bread, if it turns golden in 30 seconds, it is ready to fry.
10. Fry the scotch eggs in batches, for 8 minutes, until deeply golden.
11. Remove from the oil and drain onto kitchen paper.
12. Serve with plenty of mustard.