



COOKING PASSION SINCE 1877



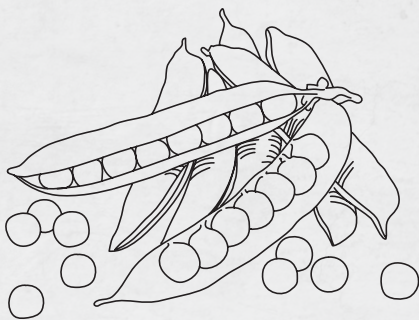
VEGETARIAN BAKED SCOTCH EGGS



Makes: 4 eggs

INGREDIENTS

- 5 large eggs
- 550 g fresh (not frozen) vegetarian Cumberland/ Lincolnshire sausages (we used a vegetable protein-based sausage that had been seasoned with sage and parsley, but use your favourite variety - so long as it has a texture that remains firm when cooked)
- 90 g plain flour
- 100 g panko breadcrumbs
- ¼ tsp salt
- ¼ tsp black pepper
- ¼ tsp smoked paprika
- 2 tbsp olive oil



INSTRUCTIONS

1. Place 4 of the eggs in a pan and cover with cold water. Place on the hob and heat on a high heat. Bring to the boil, then turn the heat to low and simmer for 6 minutes (this will result in an egg with a runny centre. Simmer for 9-10 minutes if you prefer a firm centre).
2. Turn off the heat and transfer the eggs to a bowl of cold water with ice (cooling the eggs quickly makes it easier to peel the eggs). Leave for 2-3 minutes, then very carefully roll the eggs on the work surface to crack, and peel off the shell. Put to one side.
3. Remove the skins from the sausages and divide the sausage filling into four portions. Roll each portion into a ball, then flatten out into a large disc.
4. Place an egg into the middle of a disc, and carefully close the sausage filling around the egg, sealing any holes as you go. Repeat with the remaining eggs. Place the eggs on a plate and refrigerate for 30 minutes.
5. Crack the remaining egg into a bowl and lightly whisk. Put to one side.
6. Place the flour in a second bowl and the panko in a third bowl. Add the salt, pepper, smoked paprika and oil to the panko and stir together until the oil is absorbed by the panko.
7. Preheat the oven to CircoTherm® 200°C and line a baking sheet with baking parchment.
8. Take the sausage balls out of the fridge and roll first in the flour, then the egg and finally in the breadcrumbs.
9. Place the eggs on the prepared baking sheet and place in the oven with low added steam for 25-30 minutes until golden.
10. Serve either hot or cold.

