

Recipe Card				
Recipe Name: Scotch Eggs		Yield:	4 portions	
Ingredient	Unit	Amount		
eggs	ea	4		
sausage meat	oz	10		
thyme, chopped	tsp	1		
sage, chopped	tsp	1		
parsley	TBSP	1		
spring onion, finely chopped	ea	1		
AP flour (seasoned)	oz	4		
egg, beaten	ea	1		
panko breadcrumbs	oz	4		
oil	as needed			
1	Cook soft boiled eggs (6-8 mins), cool in ice water and peel.			
2	Mix sausage meat with thyme, sage, parsley, and spring onion, season with salt and pepper.			
3	Divide sausage mixture into 4 and flatten each into round shape on a piece of cling film (lightly dusted with flour).			
4	Place an egg in the center of the sausage discs and enclose the egg with the sausage meat - shape.			
5	Pane the encased egg - twice.			
6	Fry at 350-370°F for 4 minutes			