

# Herby Scotch Eggs

- 6 Eggs
- 500 g Pork Sausage Meat or equivalent
- 1 tblsp Chopped Parsley
- 1 tblsp Chopped Sage
- Salt and Pepper
- 3 tblsp Flour
- 2 Eggs, beaten
- 100 g Fine Breadcrumbs



Vegetable oil for deep frying.

- Boil the eggs for 12 minutes. Plunge into cold water and leave to cool before peeling.
- Place the chopped parsley and sage into a bowl with the sausage meat, with salt and pepper.
- Form the mixture into 6 balls, flatten each one out to a 10 cm round.
- Place a hard-boiled egg in the centre of each round, then press the mixture around the egg to completely enclose it.
- Coat lightly in a little flour, dip into the beaten egg and then into the bread crumbs until well coated. Chill for 15 minutes.
- Heat 10 cm of oil in a heavy based pan to 180c. Deep-fry the scotch eggs in the batches, for 2-3 minutes each, until lightly golden.
- Drain on kitchen paper and leave to go cold.