



## Tim's Scotch Eggs

Recipe from Tim, Marketing Manager at the Pinnacle Foundation and Gogglebox Couch Critic

**TIME:** Prep Time: 55 minutes  
Cook Time: 20 minutes  
Total Time: 75 minutes

**INGREDIENTS:** 10 eggs  
500g good-quality pork sausages, skins removed  
2 tablespoons Dijon mustard  
2 tablespoons chopped chives  
2 teaspoons thyme leaves  
2 cups (300g) plain flour  
1 1/4 cups (125g) dried breadcrumbs  
1/4 cup (60ml) milk  
Oil, to deep-fry

### *Tim's note*

"I use a combo of pork and beef mince instead of sausage meat and I add extra chilli flakes for some bite"

**METHOD:** **Step 1**

Place 8 eggs in a pan of cold water, bring to the boil, then simmer over medium heat for 2 minutes. Plunge eggs into a bowl of iced water and set aside.

**Step 2**

Place sausage meat, Dijon, herbs and 2 tablespoons cold water in a bowl. Season and mix well to combine. Form into 8 patties.

**Step 3**

Carefully peel eggs and gently pat dry. Enclose each egg in a patty, shaping with your hands to ensure the egg is completely covered. Chill for 15 minutes.

**Step 4**

Season flour with salt and pepper, then spread on a plate. Spread breadcrumbs on a separate plate. In a bowl, beat milk with the remaining two eggs. Roll the sausage-encased eggs first in the flour, then in the milk mixture, and finally in the breadcrumbs to coat well. Chill again for 15 minutes.

**Step 5**

Preheat the oven to 170°C.

Half-fill a deep-fryer or a large pan with oil and heat to 190°C (a cube of bread will turn golden in 30 seconds when the oil's hot enough). Fry the eggs in batches, for 2 minutes or until golden.

Place eggs on a baking tray and bake for 10 minutes until the meat is cooked through.

These can be eaten warm, or cold when on a picnic!

