

# 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

## 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!

## 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"



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