

SCOTCH EGGS

INGREDIENTS:-

225g sausage meat

4 hard-boiled eggs

2 teaspoon seasoned flour

A little beaten egg

Breadcrumbs

Fat of frying

METHOD:-

Shell eggs and dust with seasoned flour. Divide sausage meat into 4 equal portions. Cover each egg with the meat, keeping a good shape. Brush over with beaten egg, toss in breadcrumbs and fry in deep fat. Remove when golden brown and drain well. Cut in half and serve cold.

*YOUNG FARMERS RECIPE WINTER 1994
EIGHTH EDITION*

