



Scotch Eggs

6 hard boiled eggs
1/2 cup flour
1 small packet dry breadcrumbs
500-600grams herbed or plain sausage mince
Vegetable oil for cooking---deep frying

Shell boiled eggs and roll into flour

Mould sausage meat into oval shape and wrap around the hard boiled egg

When the egg is fully covered roll into the bread crumbs and set aside

Into fridge to set a little and then place enough oil in deep frying pan

When oil is nice and hot cook eggs 2 at a time turning until crumbs are golden brown.

Drain on paper towels and when ready to serve cut in half.

Wonderful cold with a green tossed salad.