

## Scotch Eggs

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Scotch Eggs

### Ingredients & Quantities

- 5 Eggs
- 280g of Sausagemeat
- 1/2 an Egg (for coating)
- 1/8 cup of Fresh Whole Milk
- 1 cup of Browned Breadcrumbs

### Method

1. Boil the eggs for 10 minutes then remove from the pan and cool under running cold water.
2. Divide the sausagemeat in to 5 equal portions.
3. Mould the sausagemeat evenly around each egg, dip in the beaten egg and milk and roll in some browned breadcrumbs.
4. Deep fry until golden brown.
5. Drain and serve either hot or allow to cool.