

Haggis Scotch Egg

INGREDIENTS

C133998 - British Sausage Meat - **170g**

C107672 - MacSween Haggis Caterers choice- **170g**

A122385 - Brakes Scottish Medium Free Range Eggs - **four eggs**

C113880 - Premium Large Chives Bunch - **30g**

A350091 - Brakes Plain Flour - **60g**

C115858 - Grahams Whole Milk - **100ml**

A33853 - Brakes Breadcrumbs Uncoloured - **85g**

PREPARATION

1. Preheat oven to 180c.
2. Set up a pané. Three trays, one with one with seasoned flour, one with egg and milk mix, and lastly one with breadcrumbs.
3. Roughly chop the chives.

METHOD

1. Boil the eggs, for this we recommend adding your eggs to a pan of cold water, this will make the eggs easier to peel. Bring the water to the boil. Set your timer for 5 ½ minutes as soon as the water comes to the boil. Once cooked cool immediately.
2. Peel the eggs and put to one side. You need very soft boiled eggs so they are still soft when we break open our finished Scotch Egg.
3. Place your haggis sausage meat and chives into a bowl and mix together by hand, the mix should be quite sticky, you shouldn't need any seasoning as the haggis does this for you.
4. Divide the mixture into four even balls.
5. Take a sheet of cling film and lay on a flat surface, place one of the balls in the centre of the cling film and place a second piece over the top, flatten the ball using the palm of your hand, you should end up with a nice even flat circle of mix.
6. Remove the top layer of cling film and place on of the peeled soft boiled eggs in the centre of the mix. Using the bottom layer of cling film pull the mixture around the egg. Keep your egg wrapped in the film and repeat for the other peeled soft-boiled eggs.
7. Next, get your pane. Unwrap your eggs one at a time and drop into the flour first, then egg and milk mix and lastly breadcrumbs.
8. Deep-fry the Scotch Eggs for two minutes or until golden.
9. Carefully remove and drain on kitchen paper.
10. Pop on a baking tray and bake in the oven for 8-10 minutes, or until the haggis and sausage meat is cooked through, you can serve from the oven or eat them the next day from the fridge.