



Stornoway Scotch Egg

INGREDIENTS

- 353g** Peeled Quail Eggs *19646*
- 300g** Charles Macleod Stornoway Black Pudding *127280*
- 228g** Brakes Pork Cumberland Sausage Eights *74887*
- 40g** Herb Bunched Flat Leaf Parsley *113881*
- 4g** Brakes Cracked Black Pepper *134293*
- 333g** Brakes Scottish Free Range Fresh Medium Eggs *112383*
- 175ml** Graham's Semi-Skimmed Milk *115857*
- 100g** Plain Flour *470703*
- 15g** Brakes Paprika *33585*
- 180g** James Brown & Co Panko Breadcrumbs *135538*
- 300g** Arran Fine Foods Country Tomato Chutney *129496*
- 12.6g** Brakes Extended Life Rapeseed Oil *100259*

PREPARATION

1. Coarsely grate the Stornoway Black Pudding.
2. Wash and chop Flat Leaf Parsley.
3. Combine 3 Eggs and Milk for Egg Wash.
4. Combine Plain Flour and Paprika for the Panee.

METHOD

1. Combine the Stornoway Black Pudding with the Sausage Meat, chopped Parsley, Cracked Black Pepper and 3 Egg Yolks.
2. Divide the Stornoway Black Pudding mix into 16 equal sized balls of approximately 33gm.
3. Flatten a ball of the mix between the palms of your hands as thin as possible. Place a Quails Egg in the centre and completely wrap ensuring the Quail Egg is completely sealed in the Stornoway Black Pudding mix. Use a little water on the palms of your hands to create a smooth ball. Repeat for the rest of the Quail Eggs.
4. Place the Stornoway Scotch Eggs in fridge for 30 minutes to firm up.
5. Line up the Panee for the Panko crumbing process.
6. Roll each Stornoway Scotch Egg in the seasoned Flour, dip in the Egg Wash and finally roll in the Panko Breadcrumbs.
7. After repeating this with the rest of the Scotch Eggs place in the fridge for 30 - 60 minutes before frying.
8. Preheat the fryer to 170C.
9. Working in batches deep fry the Stornoway Scotch Eggs for 3 - 4 minutes till golden brown. Remove and check agreed core temperature has been achieved. Drain on kitchen paper.
10. Serve immediately with Arran Tomato Chutney or store chilled for up to 2 days.