

## Pork & Black Pudding Scotch Eggs



**Serves:** 4

**Profitability:**

**Steps:**

Preheat oven to 180°C/gas mark 4

Boil 4 eggs for preferred time until yolks are quite soft. Drain and place immediately into ice cold water; when cold peel off shells

Mix sausage meat and black pudding together and divide into 4 portions

Roll the cooked eggs in flour and shape each portion of meat mixture around it, forming a complete shell

Dip each one into flour, beaten egg and breadcrumbs to coat

Deep fry for 1-2 minutes or until golden brown and crisp. Remove and place on a baking sheet and bake for 8-10 minutes

Serve hot with tomato chutney and green salad or cold with fresh watercress

**Ingredients:**

Eggs 4

Traditional pork sausages 400g skins removed

Black pudding (or ready mixed pork and black pudding sausages) 200g broken into pieces

Flour 50g

Eggs 2 beaten

Breadcrumbs 125g

Vegetable oil for frying

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