



Scotch Egg with Wasabi Style Dressing

Ingredients

- 4 eggs
- 200g plain sausage meat
- 200g pork mince
- 3 tbsp chopped mixed herbs
- A pinch of ground mace
- 1 tbsp English mustard
- Splash of milk
- 50g flour
- 100g panko breadcrumbs
- Vegetable oil, to cook
- Salt and pepper

Method

Boil four eggs until 'soft boiled' for six minutes. Peel and chill.

Put the meat, herbs, mace and mustard into a bowl, season and mix well.

Divide mixture into four.

Roll each egg in milk, then flour.

Mould the sausage meat around each of the eggs, being careful not to break the egg.

Wrap in cling film then refrigerate until set.

Breadcrumb each egg then deep fry until golden.

Serve with a ramekin of wasabi dressing.