Jane de Graaff's Crispy Scotch Eggs

Preparation time:	20 mins
Serves:	2 people
User Rating:	★★★★★

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This classic recipe is the perfect dinner for two, costs less than $10 and could even be fancied up as part of a ploughman's board! The star of the show is the delicious jammy egg inside its juicy and crunchy pork wrapping!

Ingredients

- 4 soft boiled eggs
- 500g pork mince
- pinch each garlic powder, salt, pepper and any spices you like
- 2 extra eggs, whisked
- ¼ cup plain flour, seasoned with salt and pepper
- 1 cup panko crumbs (or any breadcrumbs)
- tablespoon dried parsley (optional)
- rice bran oil to deep fry

Method

1. Soft boil your four eggs for six minutes from room temperature. Cool, peel and set aside.

2. Mix the garlic powder, salt, pepper and any other seasoning you like into the pork mince and work it thoroughly through with your hands. Divide the mince into four portions and set aside.

3. Place the seasoned flour into a small bowl.

4. Whisk your two extra eggs in a small bowl and place it next to the flour.

5. Season your panko crumbs with salt and pepper and the optional dried parsley or any herbs you like and set the bowl next to the egg wash.

6. Using your hands flatten one portion of mince out in your palms. Place an egg in the centre of the mince and then gently wrap the meat around it to seal it in. Roll the mince-wrapped egg in the seasoned flour, then into the egg wash and then in the panko crumbs to make the

crumb coat, and repeat until all four eggs are wrapped.

7. Heat your oil for deep frying in a deep pot to about 170C - test it by dropping a piece of bread in. If it bubbles up instantly then you're ready, if not, heat it a little longer.

8. Drop the wrapped eggs two at a time into the hot oil and deep fry four about 5-6minutes - turning for even browning - and then place on paper towel to drain.

9. Serve hot and crispy with some pickles, cheese and fresh veggies - or just eat them on their own.

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