



Miss Windsor's Mini Scotch Eggs!

Preparation time: 40 mins

Cooking time: 20 mins

Serves: 7 to 8 delightful guests (2 per guest)

Ingredients

- 14 to 16 quails' eggs

Ingredients for meat layer

- 500g (just over 2 cups) of sausage meat - preferably from your local butcher!
- 3 x finely chopped spring onions
- 1 heaped tablespoon of parsley
- 1 heaped tablespoon of wholegrain mustard
- 1 heaped teaspoon of Dijon mustard
- dash of cracked black pepper & sea salt

Ingredients for breadcrumb coating

- 2 slices of stale brown bread
- 4 large crackers or crispbreads
- 1 egg
- handful of plain or all-purpose flour

Equipage

- large baking tray
- mini-chopper or similar implement!

Method

1. Darlings, squeaky clean hands – Ta very muchly!
2. Pre-heat oven to 200 *C / 180 Fan / 400 *F / gas mark 6
3. First off, fill a large saucepan with approximately 2.5 cm (1 inch) of water – which is just enough to cover the eggs. Then bring to the boil.
4. When the water begins to 'gallop' – neighhh! gently drop in the eggs and boil for exactly 2 minutes.
5. Allow the eggs to completely cool – whilst doing so, it's time to crack on with the breadcrumb coating!
6. Darlings, for this exercise one may succumb to the aid of modern technology! Please reach for your mini-chopper or similar implement, and whizz together the crackers and brown bread – transfer to a medium size bowl.



7. Now, moving swiftly on to the delicious meaty layer! So, using your mini-chopper again, finely dice the spring onion then pop into a large mixing-bowl.
8. To the spring onion add the butcher's best sausage meat, salt & pepper, parsley, and two types of mustard. Blend together well.
9. Now, divide the sausage meat into 14 to 16 equal pieces – see how far you can stretch the mixture. Then flatten each piece into a patty-like shape ready to enwreath the eggs!
10. Darlings, the time has arrived to gently peel-off the egg shells – steady hands please!
11. Once successfully executed, one must prepare the 'assembly line'! – Toot sweet! So, darlings, in a line on your counter: first place the eggs, then the plate of sausage patties, a plate of flour, a small vessel of whisked egg, followed by the bowl of breadcrumbs – Voila!
12. Now here comes the gooey and rather excitable stage of the process! Ok – roll an egg in flour, then wrap in a sausage patty, roll again in flour, into the whisked egg, followed by a jolly good coating of breadcrumbs. Place on ungreased baking tray.
13. Repeat process 14 to 16 times!
14. Place on the middle shelf of oven and bake for 20 minutes. Turn once halfway through cooking.
15. These little meaty balls of deliciousness will appear slightly sun-kissed when cooked!
16. Serve hot or cold with a dollop or two of Piccalilli.
17. Enjoy with oodles of gusto!

Miss Windsor x