

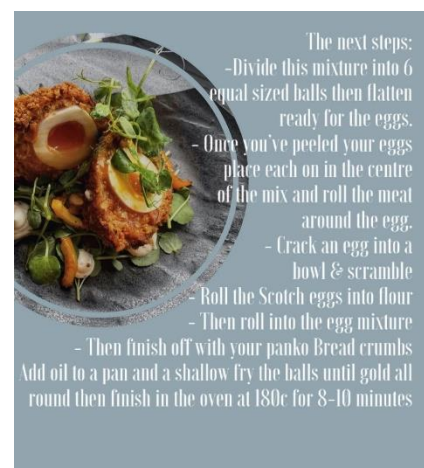
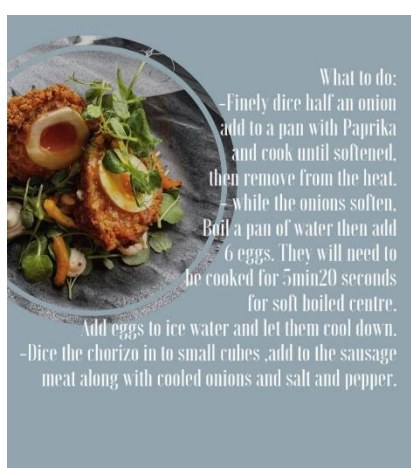
CHORIZO SCOTCH EGGS - MAKES 6

INGREDIENTS

500g sausage meat
250g chorizo meat
Panko
Half a white onion
Flour
Table spoon paprika
Salt and Pepper
6 Eggs

METHOD

- Soften onions in a pan then add Paprika
- Dice chorizo meat in to small cubes
- Add chorizo to sausage meat
- Add onions in the meat and season with salt and pepper
- weigh out the mix into 125-130g balls ready to add the eggs
- Boil a pan of water then add yours eggs. They will need to be cooked for 5 min 20 seconds for soft boiled
- Add eggs to ice water and let them cool down
- Once you've peeled your eggs place each on in the centre of the mix and roll the meat around the egg
- Now to panko the egg
- Crack an egg into a ball and scramble
- Roll the balls into flour
- Then roll into the egg
- Then finish off with your panko crumbs
- Add oil to a pan and a shallow fry the balls until gold all round then finish in the oven at 180c for 8 minute



Give them a go and remember to share your photos and tag us via our Facebook and Instagram pages @themaybush
We cannot wait to see your creations!



a group of individual inns