

Venison Scotch Eggs

Prep time 3hr, 45 mins. cooking time 20 mins.
(for 2 batches)
Serves 4

6 free - range eggs, from the fridge
500 gm fine pork sausage meat
400 gm finely minced venison (shoulder)
100 gm plain flour
100ml egg yolks, beaten with 25ml milk
200 gm panko breadcrumbs
Vegetable oil, for deep-frying



Boil eggs in a saucepan of boiling water until soft-boiled (5 minutes). Refresh in iced water, then peel and set aside.

Mix sausage meat and venison in a bowl until well combined. Season and flatten one-sixth (70gm) of mixture in your hand, place egg on top and encase the egg with the meat, so there are no gaps. Refrigerate until chilled well (2 hours)

Dust eggs with the flour, coat with egg mixture, then coat in breadcrumbs, and return to refrigerator to chill for another hour.

Preheat oil to 170C in a deep saucepan. Add eggs, in batches and cook until golden (6-7 minutes). Drain on absorbent paper, then season well with sea salt and serve hot.

I usually make mine with just sausage meat and hard boil the eggs for ease of peeling!!

Donated by:

Brett Graham