

Haggis & Whiskey Scotch Eggs

Ingredients

4 eggs
250 g minced pork
250 g haggis
25 ml malt whiskey
1/2 large onion
1/2 tsp dried sage
salt & pepper

Pané

80 ml milk
80 g flour
200 g breadcrumbs
2 eggs

- Boil eggs for exactly 5 1/2 minutes, remove and run under cold water until completely chilled, carefully peel and place in fridge
- Finely dice onion and gently fry in a little oil for 3-4 minutes, add whiskey, mix in sage and reduce
- Mix sausage meat, haggis, onion. mix and salt & pepper until well blended
- Split into 4 and flatten out into round discs
- Wet your hands and hold the sausage disc, place an egg in the middle and gently fold over the mix and smooth until egg is evenly coated
- For the Pané, whisk the eggs and milk together, then in separate bowls place flour and breadcrumbs
- Roll the scotch egg in the flour, then egg mix then finally coat in breadcrumbs
- To serve, fry in deep fryer at 180 degrees until golden brown.
- Place in a preheated oven@ 180c for 6-8 minutes serve with piccalilli or chutney

Steve @ The Waggon