

Recipe card



Haggis Scotch Egg

Ingredients:

6 large eggs
400g of Ramsay of Carlisle Haggis (tinned haggis may need to be ordered outside the UK)
1 cup (125g) of plain flour
1 cup (120g) of panko breadcrumbs
Oil (for frying)
4 tbsp Hellman's mayonnaise
2 tbsp wholegrain mustard
One packet of fresh rocket

Method:

Bring a pan of water to boil. Place 4 of your eggs in the pan and cook for 3 minutes and 30 seconds (for soft-boiled & a runny yolk).

Allow your eggs to cool completely.

Once cool, gently crack the shells and peel carefully.

Using your hand, pat 100g of the haggis into a thin patty (about 0.5cm-1cm thick) over the length of your palm.

Place 1 of the soft-boiled eggs on top of your haggis and then carefully wrap the haggis around the egg, sealing to completely enclose. Repeat process with the remaining 3 soft-boiled eggs.

Beat the remaining 2 eggs, ready for coating.

Place your plain flour, beaten eggs and panko breadcrumbs into separate bowls.

Roll your haggis wrapped egg in the flour, then dip into the beaten egg before finally rolling in the panko breadcrumbs. For an extra crispy, even coating, roll in the beaten egg and panko breadcrumbs once more. Repeat with the remaining haggis wrapped eggs.

Heat your oil in a deep pan to about 150 degrees Celsius (300 degrees Fahrenheit).

Carefully place the haggis scotch eggs into the pan and fry until golden brown (around 4-5minutes) turning occasionally.

Remove the eggs and place on a plate with kitchen towel to drain off the excess oil.

GARNISH

Mix 4 tbsp of Hellman's mayonnaise with 2 tbsp of wholegrain mustard. With your spoon, swipe across your serving plate.

Place a small handful of rocket leaves on top of your mustard mayonnaise.

With a sharp knife, slice your haggis scotch egg in half and place on top of the bed of rocket.

Serve and enjoy!