

## Scotch eggs

### Ingredients

Sausage meat

Hogs pudding

Flour

Eggs

Bread crumbs

Salt

Doombar

Mayonnaise

### Method

1. Put pan of boiling water on and put deep fat fryer to 180
2. Put 8 eggs into boil for 6 minutes
3. After 6 minutes put eggs in cold water
4. Peel eggs in water
  
5. Skin hogs pudding and mush together with sausage meat
  
6. Have a hand of sausage meat and mix in a little flour
  
7. Pat out till flat
  
8. Cover egg in the meat
  
9. Pane the sausage wrapped egg
  
10. Place in deep fat fryer till golden
  
11. Put in oven for 6 minutes
  
12. Present on plate