



SCOTCH EGGS

HEAT LEVEL 🔥🔥🔥

Indulge in classic perfection with our Scotch Eggs, where seasoned sausage wraps around a perfectly boiled egg, creating a deliciously portable treat for a delightful burst of flavor in every bite.

20 Mins

6 Servings



INGREDIENTS

7 extra-large eggs
500 g boerewors
30 ml (2 Tbsp) Spur BBQ Sauce
2 ml (¼ tsp) Spur Steakhouse Spice
2 ml (¼ tsp) Spur Classic Biltong Spice
60 ml (¼ cup) cake flour
125 ml (½ cup) dried breadcrumbs
Cooking oil, for deep-frying

METHOD

- 1 Boil 6 eggs for about 5 minutes until medium. Peel and cool.
- 2 Remove meat from boerewors casing. Combine with Spur BBQ Sauce, Spur Steakhouse Spice and Spur Classic Biltong Spice.
- 3 Roll each egg in flour, then gently wrap in the meat mixture. Coat the meat-wrapped egg in flour, then lightly beaten egg and lastly breadcrumbs. Leave to set in refrigerator for about 30 minutes.
- 4 Heat 9 cm oil in a heavy-based saucepan. Gently drop the scotch eggs in the oil and continue turning until golden brown. Drain on kitchen towel. Serve warm or cold.

VARIATIONS

None

