

Scotch Eggs



THE RETURN OF AN OLD-FAVOURITE!

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.