



Venison Scotch Eggs

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INGREDIENTS

- 540g venison sausage meat
- 14 tsp rosemary, finely chopped
- Generous twist of freshly milled black pepper
- Couple of strikes of finely grated orange zest
- 6 eggs
- Seasoned plain flour, for dusting and pane
- 2 eggs, beaten with a splash of water
- 100g panko breadcrumbs
- Oil, for deep-frying

METHOD

1. Bring a large pan of water to the boil and add the whole eggs. Cook for 6 minutes, then drain and refresh in iced water. Once cool enough to handle, very carefully peel and set aside in cold water for 10 minutes, then reserve on a piece of kitchen cloth to dry. NB - different size and varieties of eggs, will take different times, rather than super runny I prefer a lightly thickened almost custard textured yolk.
2. Mix the sausage meat, rosemary, orange zest and black pepper in a large bowl. Divide the mixture into six 90g balls.
3. Flatten the sausage meat into patties. Dust each of the peeled eggs lightly in flour, then carefully shape the patties around each one, moulding them into a smooth, uniform egg shape, wetting your hands in cold water helps with the final shape, try to ensure the egg is as central as possible.
4. Once all the eggs have been covered with the venison mixture, preheat a deep-fat fryer or deep pan of oil to 170°C.
5. Pane the eggs in flour, then beaten egg and finally in panko breadcrumbs.
6. Deep-fry the Scotch eggs for 4 minutes until golden brown all over, then allow them to continue cooking by resting in a warm oven for 3 minutes, you want to ensure that the sausage meat is cooked to 75°C so insert a probe no deeper than 1cm in 2 places to double check.
7. Carefully cut in half and season the cut face of the egg with a pinch of finishing salt and a twist of freshly milled black pepper.