



2024 Inaugural Burns Prequel Cook and Bake Along

*Gordon Ramsey's Scotch Eggs in the Oven**

** Edited to be concise*

Oven: 300° F

Makes 4

Ingredients

6 Large Eggs
1-Lb of Sausage Meat (ground, your choice)
½ Cups of Chopped Onions
2 Cloves of Minced Garlic
1 ½ Tbsp of Mustard Paste
½ Tsp of Salt and Pepper to Taste
1 Cup of All-Purpose Flour
½ Cup of Breadcrumbs (your choice, Panko suggested)
2 Tbsp of Cooking Oil
3 Cups of Water



Methods of Preparing Step by Step:

Step 1: Boil water in a saucepan. Place four eggs into the boiled water and then cover the saucepan. Let the eggs get boiled for 6-7 minutes.

Step 2: Prepare a separate bowl of cold water and transfer the boiled eggs into it. This step will ensure a soft and tender egg yolk at the middle of the soft boiled scotch egg. Keep the eggs in cold water for some time to ease the removal of egg shell.

Step 3: Put the sausage in a mixing bowl, add chopped onions, and minced garlic then sprinkle salt and pepper. Divide the mixture into four portions and flatten with your hand.

Step 4: When the sausage meat layer is ready, remove the hard shells of the eggs and place the eggs in a bowl of flour. This layer of flour will give a crunchy and golden outer covering.

Step 5: Mix the two extra eggs in a bowl.

Step 6: Place the boiled eggs on the sausage patty and roll the meat layer all around covering the whole egg. After that, place them in the bowl of breadcrumbs to coat completely and place on baking tray. Brush the wrapped eggs with egg wash. This adds an extra fragrance and smoky texture.

Step 7: Heat oil under 300-degrees and put eggs one by one as soon as the oil gets heated. Deep fry the eggs for 5 minutes until a golden texture appears. Then drain the oil on a paper towel and bake the eggs for 3-4 minutes under 165°. Baking the fried scotch eggs will result in perfect cooking of the inner meat and the fluffiness will appear.