Spicy Scotch Eggs

Ingredients

450g spicy pork sausages
4 hardboiled eggs
1 beaten egg
1 tbsp minced onion
1/4 tsp garlic powder
1/4 tsp red chili powder
1 tsp dried sage
Breadcrumbs for coating

Preparation

1   Preheat the oven to 204 degrees C or 400 degrees F.

2   Mix together the sausages, onion, garlic, sage and chili powder in a large bowl.

3   Separate the sausage meat mixture into 4 parts.

4   Flatten each part and use it to cover each hardboiled egg.

5   Then roll each covered egg into the beaten egg.

6   And then roll over the breadcrumbs - coating it completely.

7   Place the coated eggs on a baking tray.

8   Allow it to bake for 30 minutes in the oven.

9   Turn it over from time to time.

10 It's delicious eaten warm or cold.

Cooks Note