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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
