



BBQ Scotch Eggs

Enjoy oozy, runny yolk every time with this fool-proof recipe for scotch eggs –you'll never believe they're cooked on a barbecue!themselves - so there's no need to go hungry on your adventures!

Ingredients

1 large egg
3 quality sausages
Slice of black pudding
(optional)
Salt and pepper

What you'll need

BBQ ideally with a lid, gas or charcoal
Pan
Chopping board

Method

Simmer the egg in water for around 6 minutes then cool in iced water for an hour before peeling.

Cover a chopping board with clingfilm and squeeze the sausage meat onto it before patting to form a large circle. If using black pudding, crumble the slice onto the sausage meat.

Place your egg in the middle of the sausage meat circle and wrap it up and over the egg. Squeeze gently to keep it in place then roll the scotch egg combination in your hands so that the egg is fully covered. Refrigerate for an hour.

Use salt and pepper to season your scotch egg to your liking then cook on the BBQ on a medium heat with the lid on for 30-40 minutes or until the sausage meat is fully cooked. Serve your scotch egg warm.