



# CHRISTMAS SPICED TURKEY SCOTCH EGGS

*Scotch eggs made with our Burford Browns are always a treat – jammy, golden yolks wrapped in a crisp, panko coating. We've elevated this British gastro pub favourite with a mouthwatering combination of Christmas flavours. The gentle sweetness of dried cranberries and the comforting aroma of sage and thyme, against a backdrop of rich and hearty turkey make these a true gift for festive foodies.*

Prep time 1 hour 10 minutes | Cook Time 10 minutes | Serves 8

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10 Clarence Court Burford Browns

Olive oil, for frying

1 onion, diced

1 teaspoon thyme leaves

1 teaspoon sage, chopped

500g turkey mince

75g dried cranberries, finely chopped

Maldon salt

Cracked black pepper

100g plain flour

100g panko breadcrumbs

Vegetable oil, for deep frying

Cranberry sauce, to serve

Colman's English mustard, to serve

1 tablespoon chives, chopped

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Bring a pan of water to the boil and soft boil 8 of the Burford Browns for 6 minutes, so their yolks are rich and jammy. Then, remove and place them into an ice water bath immediately. Allow to cool before carefully peeling and setting the eggs aside.

To a frying pan on medium heat, add a teaspoon of olive oil. When the oil is hot, sweat the diced onion until soft and caramelised, along with the thyme leaves and sage. Allow to cool before mixing with the turkey mince, diced cranberries, and plenty of Maldon salt and cracked black pepper.

Shape the filling around the peeled eggs carefully, pressing it firmly, so they are tightly enclosed, then place the coated eggs into the fridge for 30 minutes.

To a mixing bowl or large dinner bowl, add the plain flour and season generously with Maldon salt and cracked black pepper. To a second bowl, add the two remaining eggs and beat well, and to a third bowl, add the panko breadcrumbs.



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Add the flour to a plate, then roll the boiled eggs in the flour, ensuring it the eggs are lightly coated all over, then tap off any excess. Place the boiled egg into the beaten egg and toss to coat, then place into the panko breadcrumbs. Coat with the breadcrumbs and press them on firmly by hand, before repeating with all 8 eggs.

Half-fill a large pan with vegetable oil and heat until it reaches 180°C on a thermometer.

When the oil has heated up, use a slotted spoon to carefully lower the scotch eggs into the oil and deep fry for 3-4 minutes each. Remove and set onto kitchen paper. Serve immediately, along with cranberry sauce and mustard, some chopped chives, and a final sprinkle of Maldon salt and cracked black pepper.



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**FABULOUS EGGS BY FABULOUS BIRDS SINCE 1928**

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