



SPICED CHICKPEA SCOTCH EGG

Flavour, crunch, gooeyness, spice – the iconic Scotch egg has been elevated to new heights. Our vegetarian take on a gastro pub classic is quite the foodie revelation. Make your brunch, lunch or dinner date a little more exotic with these crispy, fried beauties.

Prep Time 20 minutes | Cook Time 15 minutes plus 30 minutes chilling | Serves 4

5 Braddock White duck eggs	1 lime, zested
400g tinned chickpeas, drained and 4 tablespoons water	5 spring onions, trimmed and sliced (saving a little for garnish)
1 small bunch coriander, roughly chopped (save a few sprigs for garnish)	Sea salt and freshly ground black pepper
½ teaspoon sweet smoked paprika	2 tablespoons gram flour
½ teaspoon ground cumin	70g panko breadcrumbs
½ teaspoon garlic powder	Vegetable oil for deep fat frying

Method:

To start, soft boil 4 duck eggs for 6 minutes, cool in iced water and peel.

Add the chickpeas and reserved water to a food processor and blitz to a chunky paste. Add the coriander, paprika, cumin, garlic powder, lime zest, spring onions and a good pinch each of salt and pepper and blitz until nearly smooth but still with some texture.

Divide the mixture into four and pat well around each egg to encase.

Crack the remaining egg into a shallow bowl and beat well with a fork. Tip the flour into another shallow bowl then season. Put the breadcrumbs in a third shallow bowl. Roll the covered eggs thoroughly in flour, then the beaten egg and finally in the breadcrumbs. Place on a plate then repeat with the remaining 3 eggs. Chill the eggs in the fridge for 30 minutes.



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Method:

When you are ready to cook, take a large saucepan and fill $\frac{1}{3}$ of the way up with oil. Bring the oil up to temperature on a medium heat (around 170°C), using a piece of potato to indicate when the oil is up to temperature.

Fry the eggs 2 at a time for around 3 minutes or until golden and crisp on the outside. Lift out of the oil with a slotted spoon and place onto a plate lined with kitchen paper. Repeat with the last 2 eggs. Place on a serving board, sprinkle with the leftover coriander sprigs, spring onion and a little salt.



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