

Catering

By Concordia

CONCESSIONS

Scotch Eggs

Yield-12 Eggs

Ingredients and Instructions

- Pork sausage-frozen 2 pounds 4 ounces
- Eggs hard cooked and peeled 12 eggs
- Large loose AA eggs 3 eggs
- 2% milk 1 cup
- Enriched flour 3 cups
- Panko bread crumbs 1 quart
- Whole grain Dijon mustard ½ cup
- Mayonnaise 1 cup

1. Portion the bulk sausage into ½ oz. patties.
2. Pat hard boiled eggs dry and form sausage around the eggs ensuring even coverage.
3. Whip eggs and milk together to make an egg wash.
4. Dredge the sausage wrapped eggs in flour, then in egg wash, then the Panko crumbs.
5. Cool or freeze until needed.
6. Thaw eggs (if frozen) then place in deep fryer for 5 minutes until golden brown.
7. Make sure eggs are at least 165 degrees.
8. Rest eggs for 5 minutes or hold in a heated cabinet until service.
9. Mix mayonnaise and Dijon mustard to serve with the eggs.