



Scotch Eggs

one pound of Gluten free sausages with the skin removed or pork sausage meat if available

4 SMALL eggs boiled for 10 minutes, and cooled

Divide the sausage meat into 4 portions, and flatten out each portion in the hand, Wrap each portion round an egg, making sure the egg is covered completely and the combination is firm.

Roll in gluten free breadcrumbs, and fry in the chip pan without the strainer until well browned, turning at regular intervals.

Drain well in the strainer and allow to cool

Serve with chips and salad, or cut into quarters to display on a buffet table on a bed of lettuce

Any remaining may be stored for future use in the freezer



This recipe has been brought to you by The Cream Of Tartar Company Limited

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