

Spicy Potato Scotch Eggs

Cooking methods: Boiling, baking

About Scotch Eggs

The London department store, Fortnum and Mason, claims to have invented Scotch eggs, in 1738. They were a 'travelling snack' prepared for many wealthy landowners embarking on journeys to their country estates.

✓ **Preparation Time**
30 minutes

🔥 **Cooking Time**
5-7 minutes

Suitable potato varieties:

Smooth, such as Desiree

Ingredients

- 4 eggs
- 500g leftover mashed potato
- Seasoning
- 150g packet cous cous (flavour of your choice)

Equipment

- Small saucepan
- Large bowl
- Kettle
- Large plate
- Baking tray



Method

- 1 Hard boil eggs, then once cooled, remove all shell.
- 2 While eggs are cooling, cook the cous cous according to the packet instructions; if plain, flavour with spice like Cajun.
- 3 Coat cooled eggs in 0.5 to 1cm of potato which has been seasoned.
- 4 Roll in cooked cous cous.
- 5 Shape into a ball, make sure all eggs are even.
- 6 Bake in the oven for 5-7mins or until crisp.

For more potato recipes, visit www.prepcookservepotatoes.org.uk