Fried potatoes with Scotch egg

Serve 2

Scotch eggs, fried	2
Potato nest	2
Tomato concassee refer to recipe 005:01B	½ cup
Chilli bean	2 TBSP
Arugula	¼ cup
Cheddar cheese shredded	2 tsp
Microgreens	small bunch

Plating:

Heat frying pan, put olive oil in, heat up sausage and beans, then add tomato concasse .
Put hot sauce mixture on plate.
Place some arugula on top
Place 1 potato nest on top .
Place 1 hot fried scotch eggs on the basket.
Place the rest of the arugula on top
Garnish with cheese on top.
Serve immediately.



Scotch egg

Eggs, hard boiled for 5 minutes	8
Sausage meat	650g
Sage leaves, finely chopped	4
Mustard	1 TBSP
Lemon zest	1
Salt & pepper	TT
Breading:	
Flour	50g
Eggs, beaten	2
Panko crumbs	150g

Method:

Peel eggs.

Scale 80g of sausage , form into ball (prepare all meat balls)

Cut large piece of saran wrap, please meat balls on the wrap leaving 3 inch of space between meat balls. Cut anther piece of saran wrap and place over the meat balls. Flatten meat balls with your palm , use small rolling bin, roll out the meat balls to form a thin sheet.

Remove the top layer of wrap. With wet hands ,wrap each egg with 1 sheet of sausage meat .

Breading:

1. Prepare 1 pan each for flour, eggs and panko crumbs.
2. Place meat wrapped eggs into flour, roll in evenly.
3. Dip into beaten eggs
4. Roll into panko crumbs and cover generously.
5. Set deep fryer temperature at 350F.
6. Deep fry scotch eggs for 5-7 minutes.

