



# thyme & oregano scotch eggs

I have always deeply enjoyed scotch eggs since my earliest days and this being a simple yet super tasty dish, I hope you get to fall inlove with my very own recipe- thyme & oregano scotch eggs.



## Ingredients

5 eggs	A handful of very very very finely chopped dania
10 pork sausages	1 cup of breadcrumbs
1/4 teaspoon of dried thyme	1/2 a cup of all purpose flour
1/4 teaspoon of oregano	2 eggs, whisked
1/2 a teaspoon of smoked paprika	

## Method

Skin your sausage and place them in a bowl together with the paprika, oregano and thyme and then the very finely chopped dania. Scoop two tablespoons and place it on cling film, roll it out about ½ a cm thick and then wrap it over your boiled egg

Once completely engulfed, dredge the egg in flour, dip it in the egg and toss it in your breadcrumbs. Once coated, proceed to fry until golden brown. Now that everything is done, serve them up!



SERVE WITH: whatever you fancy <3

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This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/thyme-oregano-scotch-eggs/>

Video: <https://youtu.be/ye5fW5RqWnY>