

FOIE ROYALE SCOTCH EGGS

By Chef Dan Moon

Foie Royale



INGREDIENTS

- 12 quails eggs
- 650g of sausage meat
- 100g Foie Royale
- 50g of Dijon mustard
- 1/2 bunch of spring onions, finely chopped
- 5g of chives, finely chopped
- 1 banana shallot, finely diced
- pepper

FOR THE COATING

INGREDIENTS

- 2 eggs, beaten
- flour
- breadcrumbs
- White and black sesame seeds

METHOD

Boil the quails eggs for 2 minutes 10 seconds in rolling boiling water, then refresh in cold iced water to stop the cooking process. Set aside for about 20 minutes

Peel and dry the quails eggs – be very careful when doing this as they will be soft and fragile. In a large bowl, combine the sausage meat, mustard, herbs, spring onions, shallots and seasoning and the grated Foie Royale. Divide the mixture into even portions, roll into balls and space out on a sheet of cling film. Lay another sheet on top. Flatten out into round patty shapes using a rolling pin until the patties are around 1cm in thickness

Dust the boiled eggs with flour and place each onto a patty. Wrap the mix evenly around the egg so it is completely sealed. Place in the fridge for about 1 hour to firm up

Once set, roll in flour, then beaten egg, then the breadcrumb and sesame seed mix. Make sure the eggs are evenly coated

Preheat a deep-fryer to 180°C

Carefully lower the scotch eggs into the fryer and cook until golden and crisp. This should take about 5–6 minutes

Drain on kitchen paper and season with sea salt. Serve immediately