



METHOD

Boil 8 of the eggs for 2.5 minutes then cold under running water to peel.

Squeeze the sausages out of their skins into a bowl along with the parsley, chives, a good grating of nutmeg, mustard and a ground of salt and pepper and mix well.

Beat the 2 remaining eggs in a shallow bowl and put the flour and breadcrumbs in two separate bowls.

Split the sausage meat into 8 equal pieces and flatten.

Roll one peeled egg in flour, wrap in one sausage meat patty, roll in egg then breadcrumbs.

Repeat this with all 8 eggs.

Heat the oil to 150°C/300°F and cook eggs a couple at a time for 4 minutes or until golden, turning them every so often.

Let the eggs cool slightly then serve on a bed of salad with some spiced plum chutney or on a board with some cheddar, pickle and picked onions.

INGREDIENTS

- 10 large eggs
- 8 sausages
- Generous pinch of fresh chives
- Generous pinch fresh flat-leaf parsley
- 1 whole nutmeg , for grating
- 1 tablespoon English mustard
- plain flour , for dusting
- 150 g breadcrumbs
- 2 litres vegetable oil for pan or for deep fat fryer