# Baked Scotch Eggs



**Prep:** 15 min
**Cooking:** 25 min
**Makes:** 12

## Ingredients

- 13 Pace Farm eggs
- 5 slices white bread, crusts removed
- ¾ cup (180ml) milk
- 1 kilo Italian sausages
- 2 tablespoons finely chopped flat-leaf (Italian) parsley
- 1 tablespoon fresh thyme leaves
- ½ teaspoon ground nutmeg
- 12 slices (2 x 100g packs) prosciutto
- Tomato chutney to serve
- Rocket, to serve

## Method

1. Preheat the oven to 180°C. Lightly oil 12 holes (170 ml /2/3 cup capacity) in a large-sized muffin tin.
2. Place 12 of the eggs into a saucepan of water and bring to the boil, stirring regularly as the water heats up. This ensures the egg yolks will centre in the white. Reduce heat and simmer for 5 minutes from the time the water starts to bubble. Drain the eggs and run under cold water immediately until cool. Peel carefully.
3. Soak the bread in the milk for 1 minute. Drain and squeeze dry. Place the bread into a large bowl. Squeeze the sausage mince out of the casings, add to the bread and use your hands to combine. Then add the remaining egg, parsley, thyme and nutmeg. Mix to combine evenly and divide into 12 balls.
4. Press the mince mixture firmly around each egg, ensuring the entire egg is covered. Then wrap a piece of prosciutto around the middle of the egg and place it (pointy end up) into the prepared muffin tin.
5. Bake for 20 minutes until nicely browned. Allow to cool for a few minutes before draining on paper towel. Served halved, warm or cold, with tomato chutney, on a bed of rocket.

## Notes

**Lyndey's Note**: with well-flavoured sausages there is no need for additional seasoning. You could use thinly sliced bacon instead of prosciutto, if desired.

Recipe by www.lyndeymilan.com