**Venison Scotch Egg Recipe**

**Method:-**

1. Soft boil 2 large eggs (about 6 mins in a rolling boil) before plunging in ice water.  Tip: crack the shells before placing in ice water, it helps to peel the shells later
2. Season Mince with salt and pepper, dried thyme, tarragon & nutmeg then combine with the 1/2 and egg, divide into 2
3. Dust the soft boiled eggs in flour before gently wrapping in the mince mixture.  Make sure that there are no gaps in the mixture.
4. Dust in flour before dredging in the beaten egg and the breadcrumbs, repeat making sure its fully coated.
5. Heat oil to about 170 degrees C and fry for 6-7 mins until dark golden brown.
6. Whilst the eggs rest, blanch the asparagus for about 3 mins the serve with salad, pickled onions and mustard dressing for a perfect summer lunch.

Recipe & photo courtesy of @markslockdownfood who is on Instagram

Ingredients:

300g Venison Mince

4 eggs - 2 soft boiled, 2 beaten (1/2 egg in the mince 1 1/2 for dredging)

1tsp dried thyme

1/2tsp dried tarragon

1/4 grated nutmeg

Salt and pepper

Breadcrumbs for coating

Plain flour for dredging

Dressing

Combine the following ingredients to your liking:-

Wholegrain Mustard (English or Dijon mustard also work well)

Mayonnaise

Lemon Juice