

SMOKED VENISON SCOTCH EGG WITH ESPRESSO BROWN SAUCE

🕒 45 min. 🍳 Difficult



MATERIALS

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

BROWN SAUCE: 450g Apples, Finely Chopped; 120g Pitted Prunes; 1 Onion, Finely Chopped; 400ml Malt Vinegar; 250ml Guinness; 1/2 Tsp Ground Ginger; 1/4 Tsp Ground Nutmeg; 1/4 Tsp All Spice; 1/4 Tsp Cayenne Pepper; 2 Tsp Salt; 250g Muscovado Sugar; 4 Espresso Of Arpeggio

SCOTCH EGG: 400g Sausage Meat; 400g Venison Meat, Finely Minced And Cold Smoked (Ask Your Butcher Or Smoke It For 5 Minutes In A Smoker); 10 Medium Eggs; 100g Breadcrumbs; 2 Additional Eggs; 100g Flour; 20g Arpeggio Grounds

2l Vegetable Oil
Maldon Salt

INSPIRATIONS

HOW TO MAKE !

TO MAKE THE BROWN SAUCE Place the apple, prunes and onion into a large pan and cover with 250mls of water

- Bring to the boil and cook for 30 minutes, or until tender
- Add the remaining ingredients and cook until chutneylike in consistency
- Transfer to a blender and puree
- Pass through a sieve and set aside to cool
- TO MAKE THE SCOTCH EGG: Combine the sausage meat and minced venison and season with a generous pinch of salt
- Lay a large piece of cling film over the work surface and place 1/4 of the mix onto it
- Lay a second piece of film over the top and press it down gently
- Use a rolling pin to roll the mince mix to a thickness of a generous 1/2 cm
- Slide the mix onto a tray and chill in the fridge
- Repeat this process for the remaining 3/4 of the mix
- Leave to chill for one hour
- Place the 10 eggs into a pan of boiling water and cook for 6 minutes
- Remove from the pan, refresh under cold running water for 5 minutes and peel
- Remove one sheet of venison mix and lay it on the work surface
- Peel off the top layer of cling film
- Use a saucer to make circular indents into the mix
- Carefully peel off one round of mince at a time and very gently wrap it around the egg ensuring it is evenly and thoroughly coated
- Place the egg in the fridge and methodically repeat this process until all the eggs are done
- Leave the eggs to chill for an hour
- Mix the Nespresso Arpeggio grounds and breadcrumbs and set aside in a flat dish and similarly place the flour into a flat dish
- Crack the additional 2 eggs into another dish and whisk briefly to loosen them
- Carefully roll the eggs in flour, shaking off any excess as you go, then coat them in the egg and finally roll them in the bread crumbs mix
- Set aside in the fridge
- TO SERVE: Deep fry the scotch eggs in a fryer set to 180°C until golden and serve with the brown sauce on the side
- Grand Cru notes: A dark roast of pure South and Central American Arabicas,

Arpeggio has a strong character and intense body, enhanced by cocoa notes