

# PICNIC WEEK



21ST - 30TH JUNE

## INGREDIENTS

Everyday Favourites Free Range Medium Eggs	12
Pork sausage meat	300g
Brindisa Leon Cooking Chorizo	300g
Everyday Favourites Plain White Flour	1tbsp
Everyday Favourites Free Range Medium Eggs	4 (beaten)
Everyday Favourites Golden Breadcrumbs	350g
Everyday Favourites Cooking Salt	1 pinch
World Of Spice Coarse Ground Black Pepper	1 pinch

## METHOD



- 1 Boil some water and cook the 12 eggs for five minutes, then drain and cool under the cold tap and peel.
- 2 Mix the sausage meat and chorizo together.
- 3 Season with salt and pepper then divide into 12 balls and flatten into patties.
- 4 Wrap the meat around each of the eggs evenly, moulding it with your hands.
- 5 Have 3 shallow containers ready, one with the flour, one with the beaten egg and the third with the breadcrumbs.
- 6 Put the eggs through the flour first, shaking off any excess, then through the beaten egg and finally the breadcrumbs, remoulding if necessary.
- 7 Pre-heat oil to 150-160°C and cook the eggs for 6-8 minutes.
- 8 Remove from the oil and drain on some kitchen paper.
- 9 Can be served hot or cold.

## CHORIZO SCOTCH EGGS





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Everyday Favourites Bar Marked	2
Plain Flour Tortilla 30cm (12")	
Louisiana burrito filling	350g
BBQ pulled jack fruit	100g
Grated vegan mozzarella	20g

## METHOD



- 1 Warm the wraps under a grill
- 2 Heat the Louisiana burrito filling as per cooking instructions
- 3 Lay the wraps on clean board and divide the hot burrito filling between the two wraps then top with the hot bbq pulled jackfruit and grated cheese
- 4 Fold in the ends and roll
- 5 Serve with salad

LOUISIANA RICE  
BURRITO WITH BBQ  
PULLED JACKFRUIT





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