

21ST - 30TH JUNE

## **INGREDIENTS**

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

## **METHOD**

- 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.
- 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.
- 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.





# DICHO

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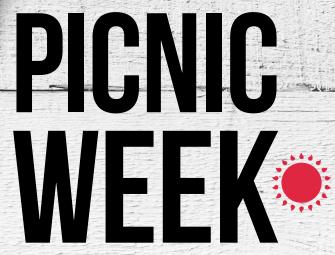
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## **INGREDIENTS**

Everyday Favourites Bar Marked Plain Flour Tortilla 30cm (12")

Louisiana burrito filling

BBQ pulled jack fruit 100g

Grated vegan mozzarella

### **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





350g

20g



