

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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LOUISIANA RICE
BURRITO WITH BBQ
PULLED JACKFRUIT

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INGREDIENTS

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



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