

BOMBAY EGGS

Here we're giving Scotch eggs a Curry Legend makeover by taking inspiration from the ever popular Indian restaurant dish Bombay potatoes. The result is a fantastic vegetarian version of this classic picnic food!

Prep
20 mins

Cook
2 hrs 30 mins

Heat


Serves
4
with sides

500g **floury potatoes** -
peeled and cut into large
chunks

1 large **onion** - finely
chopped

2 **cloves of garlic** - finely
chopped

Fresh ginger - finely
chopped to make 1 tbsp

25g **bunch of coriander** -
finely chopped

8 medium **eggs** - 6 left
whole, 2 beaten

100g **breadcrumbs**

Oil for frying (sunflower or
vegetable oil is best)

2 tsp



JEERA BLEND

1 tsp



MIRCHI BLEND

1 tsp



METHI BLEND

2 tsp



HALDI BLEND

1 Boil the potatoes in salted water for 15 minutes or until tender then drain well

2 Boil the whole eggs for 6 minutes then drain cool and peel

3 Fry 2 tsp **JEERA BLEND** in 2 tbsp oil for 30 seconds or until the seeds just start to pop and jump around, then add the onion and cook for 10 minutes or until soft and beginning to brown

4 Add the garlic, ginger, 1 tsp **MIRCHI BLEND**, 1 tsp **METHI BLEND** and 2 tsp **HALDI BLEND** to the softened onions and cook for 1 minute or until the ginger and garlic are soft, then remove from the heat

5 Mash the potatoes into the onion mixture with $\frac{3}{4}$ tsp salt until smooth then stir in 25g breadcrumbs and the coriander

6 Get a bowl ready with the beaten eggs and a second with the remaining 75g breadcrumbs

7 Divide the potato mixture into 6 then using wet hands flatten out one piece about as big as your hand

8 Wrap one of the eggs in the potato mixture ensuring all the edges are fully sealed. Repeat with the remaining eggs

9 Keeping one hand wet and one dry coat the eggs in beaten egg then breadcrumbs

10 Carefully heat a deep frying pan with 4cm oil until very hot - you will know the oil is ready when you drop a breadcrumb in it sizzles immediately

11 Carefully fry the Bombay eggs for a few minutes on each side (you may have to do this in batches) until dark golden brown all over then drain on kitchen paper

**CAUTION
HOT OIL!**

BOMBAY EGGS

GOES GREAT WITH...

Plain rice (p150),
onion bhajis
(p184) and
mango chutney
(p202)



EXTRAS
#16

ALSO WORKS A TREAT WITH...

- Diced lamb

RAISE YOUR GAME BY...

Buying dad a selection of craft
beers to drink on the side!



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