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 min
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

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)





1 tsp



MIRCHI BLEND

1 tsp



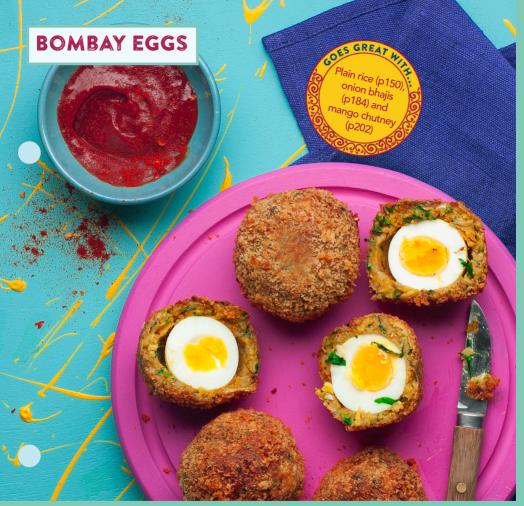
METHI BLEND

2 tsp



HALDI BLEND

- 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 <u>MIRCHI BLEND</u>, 1 tsp <u>METHI BLEND</u> and 2 tsp <u>HALDI BLEND</u> 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 ¾ 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
- 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



&**TRAS #16

ALSO WORKS A TREAT WITH...

- Diced lamb

RAISE YOUR GAME BY...

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





