



Amanda
— since 1916 —



Ingredients • 10 persons

Piccalilli

400 g white wine vinegar
20 g English mustard
30 g turmeric powder
80 g caster sugar
250 g cauliflower florets small
125 g courgette diced 1 cm
125 g green beans 1 cm cut
5 g curry powder mild
125 g spring onions 1 cm chopped
10 g whole grain mustard
10 g cornflour
8 g salt

Salmon mix

600 g salmon roulade
400 g smoked salmon
5 g lemon zest
10 g lemon juice
10 g dill chopped
10 g flat leaf parsley chopped

Salmon and Egg Ball

500 g soft boiled eggs
1 kg salmon mix
100 g plain flour

Scotch egg complete

1.6 kg egg in salmon mix
• 200g plain flour
• 200g egg mix
• 300g breadcrumbs

Salmon scotch egg with homeade piccalilli

Steps to prepare

Preparation time: 40 minutes • **Cook time:** 5 minutes

Piccalilli: In a saucepan, heat the vinegar, turmeric, sugar, curry powder, mustard, and salt, bringing to the boil and simmering. Add the vegetables and allow to cook for one minute. Bring back to a simmer then dilute the cornflour and thicken the sauce. Remove from the heat and allow to chill.

Salmon mix: In a food processor, add the ingredients and blend into a coarse paste. Then remove and chill. Measure out into 10 even-sized balls.

Salmon and egg ball: Ensure the eggs are dry. Take the salmon mix and shape into the weighed-out balls. In the palm of your hand, press the mix into a large circle. Place the egg in the center and gently enclose it in the mix so it's completely and evenly coated. Dust with a little flour and allow it to set in the fridge.

Scotch egg complete: In three bowls, place the flour, egg, and bread-crumbs. Dip the coated eggs into the flour, lightly dust, then coat in the egg and drain, and finally dip in the breadcrumbs. Allow the scotch eggs to set for a few minutes, then fry at 160°C for 4-5 minutes until golden brown and cooked through. Remove and drain.

Serving: Serve the scotch egg warm or cold with the piccalilli on the side.

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