



THE GALVIN BROTHERS, CRAIG SANDLER (WAHR Chefs)  
& CARA STADLER (JBF CHEF)

**VENISON SCOTCH EGG**

## INGREDIENTS

### **MAKES 6:**

300g	Venison shoulder – minced
300g	Pork belly – minced
100g	Back fat – minced
30g	Lardo – small dice
20g	Unsalted butter
3g	Garlic – finely chopped
40g	Shallot – finely chopped
60g	Red onion – finely chopped
1g	Thyme leaves
2g	Sage – chopped
3g	Flat leaf parsley
20g	Egg – beaten
5g	Smoked salt
2g	Salt
10g	Heather honey
1g	Ground white pepper
0.5g	Sel rose
6	Duck eggs
	Panko bread crumb
	Pinhead oatmeal - toasted
	Flour
	Egg wash

### **CELERIAC REMOULADE:**

250g	Celeriac
10g	Lemon juice
10g	Dijon mustard
10g	Arran Mustard
20g	Creme fraiche
30g	Mayonnaise
	Salt to taste

### **WHISKY AND HONEY VINAIGRETTE:**

10g	Edradour whisky
5g	Heather honey
5gs	Lemon juice
5g	Cider vinegar
30g	Local rapeseed oil
	Seasoning

### **GARNISH:**

100g	Watercress, flat leaf parsley and roquette salad
	Olive oil – to dress leaves
30g	Cox's orange pippin apple or equivalent – cut into matchsticks
30g	Pickled walnuts
5g	Chives – finely chopped
	Smoked paprika – pinch

# DIRECTIONS

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## **METHOD:**

Firstly, melt the butter in a small sauté pan, add in the shallots, red onion, garlic and thyme and sweat down slowly until soft without any color. Allow this mixture to cool. Proceed to mix all the ingredients together to form the forcemeat.

Cook the eggs in boiling salted water for 6 minutes then chill in ice-cold water. Peel the eggs carefully. Dust the eggs through the flour then wrap in 120g of the forcemeat. To make the farce, even roll between plastic sheets until around 1cm thick then wrap around the egg. Roll between your hands to get a good shape. Then flour the Scotch egg and pass it through a mixture of panko crumb and toasted oatmeal. Allow to rest in the fridge until ready to serve.

Cook in deep fat fryer at 170°C for 3-4 minutes, then bake in the oven for 4-5 minutes. Rest the egg for 4 minutes before cutting in half to serve.