Herbed Scotch Eggs with Pea Purée

Make-ahead · Holiday · Serves 4 (8 halves)

Ken's note: TBD

A soft-boiled egg wrapped in herbed pork sausage, rolled in panko, and baked until golden, served halved on a bright pea purée. Can be assembled several hours ahead.

Ingredients

Scotch eggs

- 4 large eggs, plus 1 more for coating
- 1 lb good pork sausage meat (or sausages with the casings removed)
- 2 Tbsp chopped fresh parsley
- 1 Tbsp chopped fresh thyme
- 1 Tbsp snipped chives
- ½ tsp minced sage
- ¼ tsp freshly grated nutmeg
- ¼ tsp black pepper
- ½ cup all-purpose flour, with a pinch of salt and pepper
- 1 cup panko
- Olive oil, for brushing

Pea purée

- 2 cups fresh or frozen peas
- 2 Tbsp unsalted butter
- 2 Tbsp heavy cream
- 1 Tbsp fresh mint leaves
- Squeeze of lemon juice
- Salt and white pepper

To serve

- 1–2 cups pea shoots or microgreens, with a few drops of olive oil
- Flaky salt and lemon wedges

Method

1. Lower 4 eggs into boiling water and boil exactly 6 minutes (7 for a firmer yolk). Move to an ice bath for 10 minutes, then peel carefully.
2. Mix the sausage with the herbs, nutmeg, and pepper. Divide in 4 portions and flatten each into a ¼-inch oval between sheets of plastic wrap. Dust each egg with flour, wrap the sausage around it using the plastic, and seal with moistened fingertips so there are no gaps. Roll in the flour, dip in the beaten egg, and coat with panko. Refrigerate at least 30 minutes.
3. Heat the oven to 400°F. Set the eggs on a rack over a sheet pan, brush or spray the panko lightly with oil, and bake 25–30 minutes, turning once, until deep golden and the sausage is cooked through (160°F).
4. For the purée, boil the peas 2–3 minutes, drain, and chill in ice water. Blend with the butter, cream, mint, lemon, and a little water until very smooth. Season with a small pinch of salt and white pepper and keep warm.
5. Spoon the purée onto plates, halve the eggs lengthwise, and set on top. Add pea shoots and a sprinkle of flaky salt, with lemon on the side.