



We had to hack this recipe to suit dietary needs, it should have had Caerphilly Cheese - but that would not have gone down too well?.

Ingredients:-

200g of Breadcrumbs (Gluten free for us)
150g of Lactose free Cheese, grated
1 Large Leek, finely chopped
1 Tsp of Thyme
½ Tsp of Mixed Herbs
1 Tsp of Mustard Powder
2 Tbsp of Lactose free Milk
50g of Laverbread
2 Egg Yolks and White separated for the coating
50g of Cornflour for the coating
Salt & Pepper to season

Method:-

- (1) Combine all the ingredients except the Egg Whites, Cornflour and enough Breadcrumbs for the coating.
- (2) Mix into a thick paste.
- (3) Divide the mixture and roll into Sausage shapes.
- (4) Coat each one in the Cornflour, coat with Egg Whites, then dredge in Breadcrumbs.
- (5) Heat a fryer to 160c.

(6) Fry individually until golden brown and then drain.

To say they actually contain nothing to do with Sausages apart from the basic shape, these were really good. Filling, but good.