



It's been a lovely warm day, too hot for a heavy meal and we're still on Lock-Down ? so we had time to play in the kitchen?..

Ingredients - For the middle!

1 soft boiled Egg per person

Ingredients - For the covering (Replaces the Sausage meat)

100g or so of dried Mung Beans

3 Mushrooms

Juice of a Lime

Dried Dill

Dried Basil

4 Birds Eye Chillies

Salt & Pepper

Ingredients ? For the crispy coating

50g or so of dried Rosecoco Beans

Stale (Gluten free ? in our case) Bread

Method:-

- (1) Soak both the Rosecoco & Mung Beans over night in salted water separately.
- (2) Boil both lots of Beans in separate pans for 30 minutes, drain and set aside.
- (3) In a little Oil roast the boiled Rosecoco Bean until the pop open and set aside to cool.

- (4) In a food processor wuzz at the covering ingredients with enough oil to make a thick Pate and set aside.
- (5) In the washed and dried food processor wuzz the crispy coating ingredients into a Bread crumb texture and set aside.
- (6) Pre heat the oven to 180c.
- (7) Stick the covering around each Egg by hand so that you have about a centimetre casing.
- (8) Roll each covered Egg in the crispy coating.
- (9) Place on an oiled baking tray and roast for 30 minutes until the top of the coating is golden brown.

We served ours with a mixed home grown & foraged salad and Potato wedges. These might have been a bit of an experiment, but they were well worth it!