

Cut out these recipes to make two delicious dishes for your family!

Scotch Egg Recipe

John Ricks - Pixar Animation Studios, Luxo Cafe

Ingredients:

4 farm eggs, hard boiled, chilled and shelled
8 oz bulk pork sausage, best quality
(turkey sausage can be substituted)
1 raw egg
1/4 cup milk
1/2 cup all-purpose flour
1 cup panko bread crumbs
oil for frying
salt & fresh herbs



Procedure:

Set up a breading station using separate bowls for
1. Seasoned flour (1/2 cup flour, 1 tsp salt, 1/2 tsp black pepper)
2. Egg wash (beat together raw egg & milk)
3. Panko bread crumbs (with minced fresh parsley, chives, chervil, thyme, optional)
Portion sausage into four equal balls.
Flatten sausage into a thin disc using the palm of your hand.
Encase the hard boiled egg evenly in sausage meat, and crimp it closed thoroughly.
Coat with flour then egg wash and finally bread crumbs.
Note: Breaded eggs can be refrigerated overnight for convenience.

Preheat oil to 350F and cook for 5 minutes, until golden brown.
Drain on paper towel and lightly season with salt while still hot.
Serve warm or room temp, with your favorite mustard!

(Serves Four)

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Great Granny May Scott's Cullen Skink Recipe

Great Granny May - Thurso, Scotland

Ingredients:

2 oz butter
1 onion diced
1 celery stick diced
8 oz diced potato
10 oz stock (chicken or vegetable)
12 oz smoked Haddock
10 fluid oz milk
pepper/parsley to taste
3 tablespoons cream



Procedure:

Melt butter in pan.
Cook vegetables for 2 minutes.
Add potato and cook for 1 minute.
Add stock and cook for 20 minutes.
Add fish (cut into bite size pieces)/milk/pepper/parsley and simmer for 5 minutes. Add cream.

Serve with crusty bread and butter.

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