

Footy Finals - Lance Rosen

Bacon & bratwurst scotch eggs

Prawn & chorizo taco, spring onion, avocado, El Hacha crema, burnt peanut salsa & herbs

Scotch egg ingredients

8 slices streaky bacon

8 Bratwurst sausages, skins removed

6 eggs

Parsley

Panko crumbs, plain flavour

Olive oil spray

Fire and Brimstone honey mustard sauce

Taco ingredients

8 prawns

2 chorizo

3 spring onions

1 lime cut into wedges

1 avocado, sliced

½ C sour cream

El Hacha rub, to taste

Salt, to taste

Sugar, to taste

6 tacos – street size

Coriander sprigs

Salsa ingredients

1 C raw peanuts

6 Morita or Ancho chillies

3 cloves garlic

¼ C grapeseed oil

3 tbs white sugar

1 tbs apple cider vinegar

1 tsp salt

Scotch egg method

Soft boil the eggs for 7 minutes

Shock chill in iced water and peel

Grill or bake the bacon until crispy, allow to cool and chop fine

Remove the raw bratwurst meat from the sausage skins and place in a bowl

Add the cooled and chopped bacon

Chop some parsley to add to the mixture

Mix with a gloved hand until sticky

Pat the bratwurst and bacon mix flat on your oiled palm

Place the boiled egg in the centre of the sausage mixture

Wrap the sausage mixture around the eggs

Roll in panko crumbs to cover

To cook, spray with olive oil spray and cook in the bbq with indirect heat until golden or the mince is cooked

Alternatively shallow fry until golden

Cut each egg in half with a clean, straight edged knife to serve

Wipe the knife clean after each cut before cutting the next egg

Add some Fire and Brimstone honey mustard sauce to the serving platter to dunk the eggs into

Garnish with whole parsley leaves

Salsa method

Peel and slice the garlic finely

Heat the oil in a small pot and add the sliced garlic, fry until light golden

Add the peanuts until they just start to colour

Add the sugar, salt and vinegar to stop the cooking and reserve

Char-grill the chillies until they darken and expand

Allow to cool, remove the seeds and roughly chop and add to the salsa

Don't be tempted to blend the chillies as they can become very fine

Reserve

This recipe makes more than you will need but it keeps well and is amazing with all kinds of foods

Taco method

To prepare the tacos, peel the prawns, slice partially in half and season with salt and reserve

Slice the spring onion finely and reserve in cold water

Mix the sour cream with El Hacha rub to make the crema

Adjust the seasoning of the crema with salt and sugar to meet your preferred tastes

Grill the prawns and whole chorizo

Slice the chorizo and rest with the prawns together in a bowl

Slice the avocado

Warm the tacos on the grill and assemble with the prawns, spring onion, avocado, salsa and coriander

Serve warm or at room temperature