

**Preparation**

approx. 40 minutes.

For the best flavor, you can make the piccalilli a couple of days before.

Cooking

5 minutes

Makes

6 portions

Wild boar Scotch eggs

14 oz. (400 g) wild boar, minced

6 + 1 eggs

1 ½ tsp. salt

1 tsp. dried sage

1 tsp. dried tarragon

1 tsp. dried oregano

1 pinch cayenne pepper

rapeseed oil/frying oil

for deep frying

salt

For the breeding

4 ¼ oz. (120 g) wheat flour

2 eggs

¾ cup + 4 tsp. (200 ml)

panko breadcrumbs

Piccalilli

3 ½ oz. (100 g) zucchini

3 ½ oz. (100 g) cauliflower

3 ½ oz. (100 g) carrots

3 ½ oz. (100 g) onion

3 ½ oz. (100 g) celery root

2 tsp. salt

2 tsp. turmeric

2 tsp. coriander seeds

2 tsp. yellow mustard seeds

1 cup + 2 tsp. (250 ml)

white wine vinegar

6 tbsp. (90 g) sugar

1 tbsp. cornstarch

Wild boar Scotch eggs

This egg dish is great either hot or cold, and it makes a perfect satisfying picnic at a stand in the forest when the hunt's running over or for the hunt lunch. The ground meat stays together a little better if you grind it twice. Piccalilli, or mustard pickle, is a British condiment containing pickled vegetables that works perfectly with a Scotch egg, and with many other foods, too. Make a big batch while you're at it!

Piccalilli

Trim and chop the vegetables and remove the seeds from the zucchini. All the vegetables should be roughly the same, bite size, so that they cook in around the same time. Place the vegetables in a bowl and add the salt and other spices. Stir thoroughly, cover the bowl with plastic film, and leave to stand at room temperature for approximately 2 hours. Drain off the liquid released by the vegetables. Put the vinegar, sugar, and cornstarch in a saucepan and bring to the boil, stirring constantly. Add the vegetables and simmer gently over a low heat for about 3–4 minutes. Pour the vegetables into a glass jar or other suitable container. Leave to cool and store in a cool, dark place.

Once opened, store in the refrigerator. The piccalilli tastes best if it's allowed to stand for a couple of days before serving. Serve with Scotch eggs, though it also works well with cooked meat, fried fish, or in a sandwich.