

Smokey Maple Pinwheels



INGREDIENTS

Arthur Pipkins Memphis Fire Pit Sausage Mix

AVO Lafiness BBQ Maple Lafiness

Pork Trim

Sausage Casings



METHOD

1. Mince the **Pork Trim** and mix in the **Arthur Pipkins Memphis Firepit Sausage Mix**.
2. Using a Sausage Filler fill the mixture into the **Sausage Casings**, no need to link the sausage.
3. Roll the Sausage into a Pinwheel approximately the length of three standard sausages, and secure with a skewer.
4. To finish, brush evenly with **AVO BBQ Maple Lafiness** marinade.



For allergen information, please refer to the relevant product specification.



BBQ



SALAD

Fire up your sausage range with our Arthur Pipkins Memphis Fire Pit Sausage — crafted to deliver the bold, Smokey flavours customers love.

Inspired by classic pit-fire cooking, this sausage brings deep smoke notes, a gentle warmth and a touch of savoury sweetness for a rich, satisfying taste. Bold, comforting and crowd-pleasing, it's ideal for BBQs, grilling or pan-frying and a guaranteed standout on the counter.