

Smoked Apple & Cinnamon

SAUSAGE ROLL WITH CAMEMBERT



INGREDIENTS

Arthur Pipkins Memphis Firepit Sausage Mix 1.18kg

AVO Baked Apple Fruit Mix 350g

AVO Rosemary Lafiness

Pork Mince 6.8kg

Water 1.3 litres

Puff Pastry

Camembert



METHOD

1. Combine **Memphis Fire Pit**, **Baked Apple Fruit Mix**, **pork mince** and **water** into bowl/mixer and mix thoroughly until sticky and tacky.
2. Add to **puff pastry** and make sausage roll.
3. Brush the sausage roll with **Rosemary marinade**.
4. Cut into small pieces and sell with full **camembert**.



SERVING SUGGESTION

1. Perfect as a party food snack and sharing plate.



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



OVEN/AIR-FRY



PARTY FOOD

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.

Baked Apple Fruit Mix is added bringing sweetness and cinnamon for an autumnal, layered finish.