

Smoked Apple & Cinnamon

SAUSAGE ROLL



INGREDIENTS

Arthur Pipkins Memphis Firepit Sausage Mix 1.18kg

AVO Baked Apple Fruit Mix 350g

AVO Rosemary Lafiness

AVO Steakhouse Pepper Rub

Pork Mince 6.8kg

Water 1.3 litres

Puff Pastry



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. Sprinkle with **Steakhouse Pepper Rub**



SERVING SUGGESTION

1. Perfect as a party food snack or cooked from the deli.



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



OVEN



PASTRY COUNTER

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.