

Smoked Apple & Cinnamon

SCOTCH EGG



INGREDIENTS

Arthur Pipkins Memphis Firepit Sausage Mix 1.18kg

AVO Baked Apple Fruit Mix 350g

AVO Schnitzel Breader

Eggs



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. Boil **eggs**, cool and peel off shells.
3. Wrap 120g of memphis sausage meat around the egg.
4. Roll in beaten egg, and coat with **AVO Schnitzel Breader**.



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/DEEP FRY



DELI

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.