

Smoked Apple & Cinnamon

STUFFING BALL BITES



INGREDIENTS

Arthur Pipkins Memphis Firepit Sausage Mix 1.18kg

NWF Sage & Onion Premium Stuffing 2.3kg

AVO Baked Apple Fruit Mix 350g

Pork Mince 6.8kg

Streaky Bacon

Water 7.8 litres

Cranberry Sauce

Parmesan

Rosemary



METHOD

1. Combine **Memphis Fire Pit**, **Baked Apple Fruit Mix**, **NWF Sage & Onion stuffing**, **pork mince** and **water** into mixer/bowl and mix until sticky.
2. Ball into 50g balls and wrap half a piece of **streaky bacon** round.
3. Place a dollop of **cranberry sauce** on top with a sprinkle of **parmesan**.



SERVING SUGGESTION

1. Perfect as a party food snack, a starter or on the plate with a roast dinner.



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.