

Smoked Apple, Cranberry

& BRIE SAUSAGE MEAT TRAYBAKE



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

Water 7.8 litres

Brie

Cranberry Sauce

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. Place 400g in tray and flatten.
3. Add **cranberry sauce** to the top of the sausage meat, layer **brie** and sprinkle with dried **rosemary**.



COST AND RETURN

1. Cost per tray based on pork mince @ £4/kg
2. £1.96/tray with an RRP of £4.99/tray.



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



OVEN/AIR-FRY



ROAST DINNER

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.

An indulgent, luxury take on traditional festive sausage meat stuffing.