

Q Recipe card

NAME OF DISH: PIGS IN BLANKETS SAUSAGE ROLLS

SERVES: 4

PREP TIME: 15 MINS

COOK TIME: 30 MINS



INGREDIENTS

671013 Fresh Ready-Roll Butter Puff Pastry

623407 Korkers Sausage Meat

262002 Kentish Red Onion Chutney

017003 Eggs Medium Free Range 60's

ZTHY Thyme Leaves

DIRECTIONS

Step 1. Cut the ready rolled pastry length ways to create two long pieces of pastry

Step 2. Shape the sausage meat into a log, wrap with bacon and horizontally down the length of each piece of pastry, followed by a line of chutney

Step 3. Cut the pastry to the size of each pigs in blanket and fold the pastry over. Crimp the edge with a fork and brush with the egg and top with thyme leaves and black pepper

Step 4. Bake for 30 minutes (add on an extra 10 minutes if from frozen) until golden and serve with chutney.