



the free range pork sausage roll

oven bake



The core temperature is measured from the centre of the meat. For perfect cooking and measuring internal temperatures, we recommend a 'Meater+ Wireless Thermometer'. Available in our pantry now.

Whilst I personally develop, try and test all our recipes and cooking guides, heritage breed animals can vary immensely, therefore cooking times are a guide only. Please ensure all products are cooked through and hot before serving. Enjoy!



Jeff Baker

Executive Development Chef

cooking time from: 30 minutes

To defrost, remove the wellington from the packaging and place on a tray lined with parchment paper and place in the fridge.

Once fully defrosted, bake within 24 hours.

method

Preheat your oven to 180°C for fan-assisted or 200°C for ovens without a fan (gas 6).

Place on a baking tray lined with a sheet of baking parchment.

Place in the middle shelf of your oven and bake for approximately 30 minutes, checking the core temperature should be minimum of 70°C before removing and resting.

Rest for 10 minutes on a wire-cooling tray before carving into slices.

serving suggestions

Serve sliced as a snack or with parsnip mash, buttered savoy cabbage and a rich mustard sauce.

for best results, oven bake this cut

Oven Temperatures	°C	°F	Gas Mark
Very Cool	140°C	275°F	1
Warm	160°C	325°F	3
Fairly Hot	190°C	375°F	5
Hot	220°C	425°F	7
Very Hot	240°C	475°F	9

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