



traditional pork sausagemeat stuffing

roast/air fry



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: 25 minutes

method

Preheat the oven to 200°C for fan-assisted or 220°C for ovens without a fan (gas 7).

Place the stuffing onto a roasting tray and cook for 45 minutes until crisp and caramelised on top, and piping hot in the centre reaching a core temperature of 75°C.

Alternatively air fry for 25 minutes on 180°C.

serving suggestions

Serve alongside your festive roast or cold in leftover turkey sandwiches.

for best results, roast this cut

Core Temperatures	Out of the Oven	After Resting
Well Done	65-68°C	72-75°C

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