



crushed chestnut & apricot pigs in blankets

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: 15 minutes

method

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

Place the pigs in blankets onto a roasting tray.

Roast for approximately 25 minutes until the bacon is crisp and caramelised and the sausages are thoroughly cooked.

Alternatively air fry 200°C for 15 minutes until the bacon is crisp and caramelised and the sausages are thoroughly cooked.

serving suggestions

Serve with your festive roast, or pass around as a pre dinner snack.

for best results, roast this cut

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

eat
better
meat™



Explore our wide range of innovative and forgotten cuts and choose the breed that best suits your palate at farmison.com/our-meat

Share your kitchen creations with #eatbettermeat

f t i p farmisonuk