



traditional pigs in blankets

roast



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 with baking parchment.

Roast for approximately 15 minutes until the bacon is crisp and caramelised and the sausages are thoroughly cooked.

serving suggestions

Serve with your traditional roast, or pass around as a party snack.

for best results, roast 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

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

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