



F&Co bacon wrapped stuffing balls

roast



cooking time from: 20 minutes

method

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

Place the stuffing balls onto a roasting tray and cook for 20-25 minutes until crisp and caramelised on top and piping hot in the centre reaching a core temperature of 75°C.

serving suggestions

Serve alongside your festive roast or as a hot canapé.

for best results, roast this cut

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

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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