

Haggis Sausage Roll

Cuisine: **English**

Food category: **Pork**



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Company: **Retigo UK**



Program steps

1	Hot air	100 %	Termination by time	00:16 hh:mm	180 °C	100 %	
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Ingredients - number of portions - 2

Name	Value	Unit
Haggis Sausage Roll		
Name	Value	Unit
Haggis	60	g
Pork sausage meat	180	g
Puff pastry	200	g
egg yolk	1	pcs
Nigella seeds	20	g
salt & pepper	20	g

Directions

1. Mix the sausage meat, Haggis with a generous pinch of salt and pepper
2. Roll out pastry, 20cm by 15cm
3. pipe the mixture down the middle of the pastry
4. Brush edges with egg yolk
5. fold pastry and crimp ends together with a fork and trim edge with a knife
6. Brush the sausage roll with egg yolk and sprinkle with Nigella seeds
7. Place in the oven for 16 minutes or until internal temperature reaches 75 degrees and golden brown.

Nutrition and allergens

Allergens: 3, Dairy, Egg, Gluten

Minerals:

Vitamins:

Nutritional value of one portion	Value
Energy	902.5 kJ
Carbohydrate	50.8 g
Fat	64.5 g
Protein	28.3 g
Water	95.4 g



Vision Bake