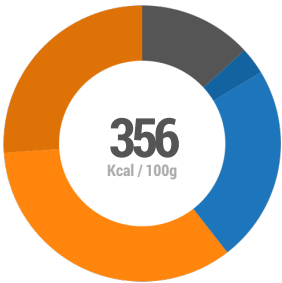


# Haggis Sausage Rolls

Overview ...



CALORIES:  
26.3% Carbs  
13.2% Protein  
60.5% Fat

Food Labelling...

Serves 12

CONTAINS:

-   
OATS, WHEAT
-   
EGGS
-   
MILK
-   
SESAME
-   
SULPHITES

MAY CONTAIN:

-   
CELERY
-   
MUSTARD

Recipe Ingredients ...	Quantity:	Description:
107672 - 107672 Macsween Haggis Caterer's Choice 1.36kg.. - BRAKES	600g	0.44x Each
117895 - 117895 Simon Howie Specially Selected Pork Sausage (Scotland Only).. - BRAKES	546g	13x Each
113881 - 113881 Herb Bunched Flat Leaf Parsley.. - BRAKES	50g	0.5x Each
4301 - 4301 Brakes Puff Pastry Squares (24 May 2023).. - BRAKES	660g	12x Each
16392 - 16392 Brakes 18 British Free Range Fresh Medium Eggs.. - BRAKES	111g	2x Each
72051 - 72051 Brakes Fresh Semi Skimmed Milk.. - BRAKES	40ml	0.02x Each
35005 - 35005 Sysco Classic Sesame Seeds (24 Jul 2023).. - BRAKES	8g	0.02x Each
131165 - 131165 Black Sesame Seeds.. - BRAKES	8g	0.01x Each

Products / Pack Sizes ...

1 Serving



 **Product code**

 **Barcode**

 **133g** / **477kcal**

**# 1**

#### Cooking Instructions & Notes

### PREPARATION / METHOD

- Defrost on floured work surface the Puff Pastry Squares.
- Defrost Simon Howie Sausages in a controlled environment.
- Remove the Sausage meat from the casings. Crumble the Macsween's Haggis into the Simon Howie Sausage Meat and ensure that the product are well mixed together. Divide into 12 equal sized amounts and roll into cylinders for the Haggis Sausage Rolls.
- Combine 1 Egg, 1 Egg Yolk and Milk for Egg Wash.
- Pre heat oven to 180C.
- On the Puff Pastry Squares lay the Haggis Sausage Roll fillings. Brush the edges of the Puff Pastry with the Egg Wash.
- Gently fold over the Puff Pastry to wrap the Haggis Sausage Roll filling. On the Egg Washed edges which are together crimp with a fork and trim any excess Puff Pastry away.
- When complete place in the fridge for 1 hour.
- Line a baking sheet with parchment paper. Remove the Sausage Rolls from the fridge and cut in half to give you 24 small ones.
- Egg Wash the Haggis Sausage Rolls and sprinkle with Sesame Seeds and Black Sesame Seeds.
- Bake in oven for 20 - 30 minutes ensuring agreed core temperature is achieved.
- When cooked place on cooling rack and hot hold for service.