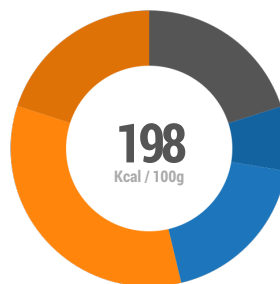


British Sharing Platter

Overview ...



CALORIES:

26.2% Carbs

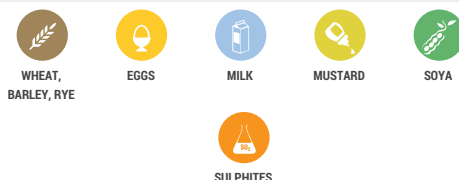
20.1% Protein

53.7% Fat

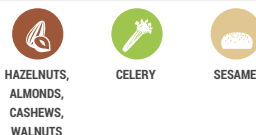
Food Labelling...

Serves **2**

CONTAINS:



MAY CONTAIN:



Recipe Ingredients ...

Recipe Ingredients ...	Quantity:	Description:
129433 6" Unbaked British Pork Sausage Roll.. - BRAKES	190g	1x Each
74575 - 74575 Birchstead British Outdoor Bred Pork & Herb Sixes.. - BRAKES	228g	3x Each
123456 Aunt Bessie's Carvery Yorkshire Pudding.. - BRAKES	56g	1.01x Each
120676 Brakes Gluten Free Pork Chipolata's Wrapped in Bacon.. - BRAKES	168g	4x Each
86274 Brakes Caramelised Red Onion Chutney.. - BRAKES	30g	0.02x Each
74818 Pea Shoots.. - BRAKES	1g	0.01x Each
113099 La Boulangerie Artisan Plain Sourdough Loaves.. - BRAKES	100g	0.17x Each
74903 Brakes Hot Mustard Rarebit Topper.. - BRAKES	50g	0.1x Each
74788 Birchstead British Outdoor Bred Pork & Ale Sausage Sixes.. - BRAKES	228g	3x Each
121410 Golden Beetroot Piccalilli.. - BRAKES	50g	0.05x Each
116370 Asparagus.. - BRAKES	250g	0.5x Each
10156 Brakes Hollandaise Sauce.. - BRAKES	30g	0.03x Each
85825 - 85825 HP The Original Sauce 4.6kg (22 May 2023).. - BRAKES	30g	0.01x Each

Products / Pack Sizes ...

1 Serving



 *Product code*

 *Barcode*

 706g / 1423kcal

1

Cooking Instructions & Notes

Method:

1. Spoon & pour HP sauce, golden beetroot piccalilli and hollandaise into ramekins
2. Bake the sausage roll (180oC)
3. Cook the sausages & pigs in blankets
4. Bake the sourdough and slice 1/4" thick (toast one side)
5. Bake the yorkshire pudding for a couple of minutes until crispy
6. Spread rarebit topper on the none toasted side of the bread and grill until golden
7. Trim the bottoms of the asparagus and chargrill until tender - season with salt
8. Tear a couple of sheets of parchment paper and scrunch up, place into your chosen wooden tray
9. Place the ramekins into the tray
10. Build your reconstructed toad in the whole and finish with red onion chutney and pea shoots
11. Add all components to the tray - serve!