


# Haggis Sausage Roll

Cuisine: **English**  
Food category: **Pork**




Author: **Samuel Ashton**


Company: **Retigo UK**





Program steps


1


 Hot air


 100 %

 Termination by time

 00:16 hh:mm

 180 °C

 100 %



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

Nutrition and allergens	
Allergens: 3 Minerals: Vitamins:	
Nutritional value of one portion	Value
Energy	0 kJ
Carbohydrate	0 g
Fat	0 g
Protein	0 g
Water	0 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.

## Recommended accessories



Vision Bake