Ingredients

# Giant Pigs in Blankets Traybake by The Jolly Hog



#### Product Ouantity The Jolly Hog Oak & Beech Smoked Streaky Bacon 180.00 g The Jolly Hog Little Porker chipolata sausages 340.00 g 500.00 g Potato Gnocchi Extra Virgin Olive Oil 20.00 g 20.00 g Rosemary Brie 200.00 g Serves: 6 Allergy Information Kev: Contains SOC Nuts Cereals: Almond Nuts: No Wheat Yes Hazelnuts: No Rye: No Walnuts: No Spelt No Cashew Nuts: No No Oats: Pecan Nuts: No Barley: No Brazil Nuts No Kamut. No

Reference Intake							
	Each serving contains:						
	Energy	Fat	Saturates	Sugars	Salt		
	<b>2333.1</b> kJ <b>559.97</b> kcal	<b>35</b> g	<b>16.07</b> g	<b>1.18</b> g	<b>3.82</b> g		
	28%	50%	80%	1%	64%		
of your daily reference intake.							

#### **Nutritional Summary**

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Energy	2333.1kJ 559.97kCal
Protein	29.65g
Carbohydrates	30.54g
of which sugars	1.18g
Non Milk Extrinsic Sugars	Og
Fat	35g
of which saturates	16.07g
Fibre	0.94g
Salt	3.82g
Sodium	0.2g
Iron	Omg
Calcium	Omg
Zinc	Omg
Folate	Оµд
Vitamin A	Оµд
Vitamin C	Omg

### **Dietary Information**

Pistachio Nuts:



No

#### Label Information

#### Ingredients

Potato Gnocchi (40%) (Rehydrated potatoes 80%, water, dehydrated potato flakes, potatoes, emulsifier mono and diglycerides of fatty acids e471, flavours **WHEAT** flour, potato starch, rice flour, salt, acidity regulator lactic acid E270, preservative: sorbic acid E200, natural flavour.). The Jolly Hog Little Porker chipolata sausages (27%) (British Outdoor Bred, RSPCA Assured Pork (84%), Water, Gluten Free Breadcrumb (Rice Flour, Water, Dextrose Monohydrate, Vegetable Fibre, Salt, Mono and Di- Glycerides of Fatty Acids, Caramelised Sugar Syrup, Paprika Extract), Salt, Rubbed Sage, Spices (Black Pepper, White Pepper), Stabiliser (Diphosphates), Preservative (Sodium **Metabisulphite**), Antioxidant (Ascorbic Acid), Filled into natural Sheep casings). **Brie** (16%) (Pasteurised Cow's **Milk** (98.6%), Salt, Anti-caking Agents [Sodium Ferrocyanide, Potassium Ferrocyanide], Microbial Rennet, Preservatives [Sodium Benzoate),Lactic Ferment, Ripening Ferment, Firming Agent [Calcium chloride]). The Jolly Hog Oak & Beech Smoked Streaky Bacon (14%) (British Outdoor Bred RSPCA Assured Pork (96%), Sea Salt, Sugar, Preservatives: Potassium Nitrate, Sodium Nitrite). Extra Virgin Olive Oil (2%) (Extra virgin olive oil). Rosemary.).

## Method & Recipe Notes

1. Start by wrapping your Little Porker chipolata sausages in our Smoked Streaky Bacon. Use a rasher per sausage. This will make your Giant pigs in blankets! 2. Pre-heat the oven to 200c fan. 3. Pour your gnocchi into an oven tray and make sure it's evenly spread out. Drizzle with olive oil, salt and pepper and rosemary and toss so that the gnocchi is covered with oil so that it'll go extra crispy (our favourite thing about roasted gnocchi) 4. Now it's time to build your pigs in blanket traybake! Add your bacon-wrapped sausages on top of the gnocchi. Cook in the oven for 20 minutes. 5. Check on your giant pigs in blanket traybake! Add your bacon-wrapped sausages on top of the gnocchi. Cook in the oven for 20 minutes. 5. Check on your giant pigs in blanket traybake. Turn the sausages over, and add your tenderstem broccoli evenly spread out. 6. Slice brie into small chunks and add a layer on top of the traybake to add a delicious creamy cheesiness to the recipe. You can even make this a full-on Christmas recipe and add cranberry sauce to the pigs in blanket traybake. What's more Christmassy than pigs in blankets, brie and cranberry after all? 7. Return to the oven and cook until the bacon-wrapped sausages are fully cooked and browned and the broccoli is cooked.

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