

# Butcher's Pork Sausage in Gravy served in a Yorkshire Pudding

**Allergens – Celery, Gluten, Egg, Milk, Soya, Sulphites**

## Ingredients

Quantity	Ingredient
1.55Kg	<b>Pork Sausages</b> (contains <b>Wheat</b> , <b>Soya</b> , <b>Sulphites</b> )
15g	<b>Chicken Bouillon - Knorr</b> (contains <b>Celery</b> )
40g	<b>Bisto</b> (contains <b>Barley</b> , <b>Wheat</b> )
40g	Cornflour
1.5Ltr	Water
20	<b>3" Baked Yorkshire pudding</b> (contains <b>Wheat</b> , <b>Egg</b> , <b>Milk</b> )



Vegetable and Carbohydrate is provided based on the current menu

## Method

1. Put into an oven at 180°C/350°F until cooked to 75°C core temp.
2. Drain off any visible fat.
3. Transfer to serving tin.
4. Make the gravy combining the water, bouillon, cornflour and bisto and pour over the sausages.
5. Heat through out in the oven.
6. From frozen place Yorkshire puddings on a baking sheet and put into a pre-heated oven at 200°C,400°F ,Gas Mark 6 using the top shelf for approximately 4 minutes.
7. Serve up sausage pieces and gravy in upturned Yorkshire pudding.

## Nutritional Content per 100g

Energy (kcal)	Fat (g)	Saturated Fats (g)	Sugar (g)	Salt (g)	Carbs (g)
= 290	= 22.7	= 8.6	= 2.7	= 0.10	= 9.8

**Portion size - Primary** 2 x Sausages @ 38g each  
1 x Yorkshire pudding = **38.8g Carb**