

# Our Butcher's Pork Sausages

Allergens – **Gluten, Sulphites**

## Ingredients

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Quantity	Ingredient
1.55Kg	<b>Pork Sausages</b> (contains <b>Wheat, Sulphites</b> ) = 20 Primary portions
2.30 Kg	<b>Pork Sausages</b> (contains <b>Wheat, Sulphites</b> ) = 20 Academy portions  (Butcher Code SO- P12)



Vegetable and carbohydrate is provided based on the current menu

## Method

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1. Place in an oven at 180°C, for 20 minutes and cook until browned to core temperature of 75°C.
2. Drain off any visible fat.
3. Transfer to serving tin and serve.

## Nutritional Content per 100g

Energy (kcal)	Fat (g)	Saturated Fats (g)	Sugar (g)	Salt (g)	Carbs (g)
= 222	= 17.6	= 6.7	= 2.1	= 0.2	= 7.1

**Portion size** - Primary – 2/3 per portion Academy - 3 per portion

Reviewed April 2018