



Complete Guide to Cooking Your Bel's Party Pack

Breaded Chicken Goujons

(Contains raw chicken: ensure this product is cooked to a minimum 75 °C on a meat thermometer)

Oven: Remove packaging and place on a lined baking tray. Bake in a pre-heated oven at 220°C for approx. 20-25 minutes until crisp and thoroughly cooked. Turn after 15 minutes to ensure even cooking.

Hob: Heat 5mm veg oil in a deep frying pan. Add goujons to hot oil and fry, turning frequently, until crisp, golden & cooked through (approximately 5-7 minutes, depending on the heat of the oil).

Mini Sausage Rolls

(contains raw meat) Beef

Remove all packaging and place on a lined baking tray. Brush with milk/egg and bake in a pre-heated oven at 200°C for approx. 20 mins until puffed up, golden and cooked through.

Bombay & Italian Sausage Rolls

As above, but there is no need to brush with egg or milk as they are pre-glazed with marinade.

Chipolatas

(contains raw meat)

Remove the packaging and place on a lined baking tray. Bake in a pre-heated oven at 200°C for approx. 20-25 mins until browned and cooked through. Turn after 15 minutes to ensure even cooking.

Kilted Sausages

(contains raw meat)

Remove the packaging and place on a lined baking tray. Bake in a pre-heated oven at 220°C for approx. 25 minutes until the bacon has crisped & browned & cooked through. Turn after 15 minutes to ensure even cooking.

Haggis Bon Bons

(contains cooked meat)

Remove the packaging and place on a lined baking tray, leaving space between the bon bons. Bake in a pre-heated oven at 180°C for 10-15 minutes until the crumb is slightly brown, and the bon bons are hot through. Don't overheat these, otherwise they will crack and fall apart.

Please note; all of the above is purely a guide and each appliance will differ. If you are cooking more than one pack at a time, please allow extra cooking time.

