



## **Waterall**

Quality Pork Butchers in Sheffield

grocery chain Trader Joe's "genius" new invention "puff dogs" illustrates, not everyone is getting it right. Indeed, our best gastropubs are often little better, insisting on using venison and vodka in them or serving sausage rolls with (no, really) turnip dips. Luckily, How to Eat, the blog defining how best to eat Britain's favourite foods, is here to stop such nonsense.

## **Hot & Cold**

Like The One Show or Ed Sheeran, the cold sausage roll takes something potentially extraordinary (TV, music, sausage meat) and makes it dull and pallid. Immediately after consuming it, you feel stupid and duped, if not genuinely dyspeptic. The reason: fat.

Whether your roll is wrapped in puff or flaky pastry, that pastry will be heavy with butter that – like the pork fat in the filling – needs warming, melting and liberating to produce a moist roll of lubricious deliciousness. Warming it will also intensify the flavours in that seasoned sausage meat, which, for the record, should be far, far thicker than the pastry casing.

A cold sausage roll is dry, lumpen, largely flavourless; a taste of rain-lashed church fetes and grim funeral buffets. A warm sausage roll is its own self-contained world of outrageous sensory pleasure.

## **When and where**

Sausage rolls are intimately linked with picnics, but erroneously so. Making the consumption of food as uncomfortable and impractical as possible, picnics are incredibly unpleasant, and, unless

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## **Inessential additions**

A good sausage roll does not need augmentation. A combination of all-butter puff, coarsely ground

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