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The Gladwin Bros



Oak Smoked Pork Belly, Pear, English Pulse Cassoulet, Smoked Cheddar & Chorizo Crumb.

A delectable bake for an Autumn meal at home. This dish is made using high-welfare pork, and all British ingredients, including pulses from Hodmedods farm. Serves up to four people.

COOKING INSTRUCTIONS:

Take off all of the packaging. Pre-heat the oven to 180c and cook for forty to fifty minutes or until the topping is crispy and the cheese is melted and golden.



GKG Farming Oxford Sandy and Black Pigs on Nutbourne Farm.

Share your dish with us! Tag us on Instagram @gladwinbros. We love hearing from you! Contact us at feedback@gladwinbrothers.com