



Onion & Sage Sausage Rolls

Brush Trisco Onion & Sage filling on to pre-piped sausage meat. Cut into desired lengths and roll in pastry. Wash with egg wash and sprinkle with a 50/50 mix of sesame and poppy seeds. Bake until golden brown.

Sundried Tomato & Olive Savoury Scones

Add Trisco Sundried Tomato & Olive filling to your scone mix along with grated cheese and shredded ham or bacon.

Crispy Greek Style Pie

200g Spinach leaves boiled
200g Trisco Sundried Tomato & Olive filling
100g feta Cheese, crumbled
2 eggs
½ 250g packet filo pastry

Combine all ingredients except the pastry in a bowl. Make up 3-4 layers of filo pastry in a 22cm loose bottom pie tin. Brush each layer with melted butter or spray oil. Deposit mixture into the pastry and cover with the over hanging pastry so it is completely covered. Bake at 180oC for 30 minutes.

Curry Mango Pies

Mix cooked diced chicken pieces through Trisco Curry Mango filling, deposit into pie bases and cover with pie top and bake until ready

Chicken cacciatore Pie

Mix cooked rice, cooked chicken pieces and Trisco Capsicum, Sundried Tomato & Olive filling. Deposit into a pie base and cover with a pie top. Bake until golden brown.

Capsicum, Apricot & Fetta Tart

Deposit Trisco Capsicum & Apricot filling into a quiche base and top with crumbled fetta cheese. Bake until golden brown.

Lamb Onion & Sage Pie

Add cooked lamb into Trisco Onion & Sage filling. Add salt and pepper to taste and deposit into a pie base. Cover with pie top and bake pie until golden brown.

