Baked Dormouse Recipe

Serves 1

Ingredients:

* 2 dormice
* Minced pork
* Olive oil
* Pine nuts
* Herbs
* Pepper

Method:

Gut and skin the dormice.

Mash the Pine nuts, herbs and pepper together to make a paste

Mix the minced pork with the paste and add olive oil.

Stuff the dormice with the minced pork mix.

Sew up the dormice and cook in a small oven for 25 minutes.

Questions

How many dormice would be needed to serve 4 people?

What is the minced pork mixed with?

How many different ingredients are used in making Baked Dormice?

For how long are the dormice in the oven?