

Mastersteak Sausage

This premium seasoning gives a deep tint with an upmarket taste.

Method

Ingredients	%	Example Batch (g)
1 MASTERSTEAK SAUSAGE SEASONING 10KG PAIL, SJ# SE12072	2.5%	250
2 BEEF (70/30 VL)	70.0%	7,000
3 ICED WATER	16.5%	1,650
4 KERRY PINHEAD RUSK 25Kg SACK, SJ# OC20002	11.0%	1,100
	100%	10,000

- 1 Mince meat through a 5mm plate
- 2 Add seasoning and mix
- 3 Add water and mix thoroughly
- 4 Add rusk and mix until water is absorbed
- 5 Re-mince through a 5mm plate
- 6 Fill into casings

Cooking Suggestion

BBQ, grill or pan-fry. Cook 4-6 mins, turn during cooking.

Serving Suggestion

Image: Mastersteak Sausage

Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at www.scobiesdirect.com

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