

Cumberland Sausage

Traditional Cumberland sausage with an abundance of pepper, sage, parsley and thyme.

Method

Ingredients

		%	Example Batch (g)
1	CUMBERLAND SAUSAGE SEASONING 10KG PAIL, SJ# SE22292	2.5%	250
2	PORK TRIM (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



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

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