

Piri Piri Sausage

This spicy blend ticks the boxes with hot crushed chillies, garlic, paprika, coriander and a citrusy twist!

Method

Ingredients

| | | % | Example Batch (g) |
|---|---|-------------|-------------------|
| 1 | PIRI PIRI SAUSAGE SEASONING 1KG PACK, SJ# SE24104 | 5.0% | 500 |
| 2 | PORK TRIM (70/30 VL) | 70.0% | 7,000 |
| 3 | ICED WATER | 15.0% | 1,500 |
| 4 | KERRY PINHEAD RUSK 25Kg SACK, SJ# OC20002 | 10.0% | 1,000 |
| | | 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



GLUTEN
FREE

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

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Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS
Tel: 01355 237041 Fax: 01355 263585 e-mail: info@scobiesdirect.com

Scobie & Junor (Ireland) Ltd, 14 McKinney Road, Mallusk, Newtownabbey, Co Antrim, BT36 4PE
Tel: 028 9084 1025 Fax: 028 9084 3547