

Chilli & Coriander Sausage

The chilli adds the 'bang' to banger whilst the coriander creates harmony and freshness.

Method

Ingredients

		%	Example Batch (g)
1	PORK TRIM (70/30 VL)	68.0%	6,800
2	CHILLI & CORIANDER SAUSAGE MIX 1.5KG PACK, SJ# SE23105	15.0%	1,500
3	ICED WATER	17.0%	1,700
		100%	10,000

- 1 Mince meat through a 5mm plate
- 2 Add sausage mix and blend
- 3 Add water and mix thoroughly
- 4 Re-mince through a 5mm plate
- 5 Fill into casings

Cooking Suggestion

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

Serving Suggestion

Image: Chilli & Coriander Sausage

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

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