

Traditional Sausage Roll

Our Traditional Sausage Roll Mix - a favourite for over 20 years, makes a fantastic, traditional tasting pork or beef sausage roll.

Method

Ingredients	%	Example Batch (g)
1 TRADITIONAL SAUSAGE ROLL MIX 1KG PACK, SJ# SE50051C	17.0%	1,700
2 PORK TRIM (70/30 VL)	32.0%	3,200
3 WATER	51.0%	5,100
	100%	10,000
1 Mince meat through a 5mm plate		
2 Add seasoning and mix		
3 Add water and mix again		
4 Allow to stand for between 30 and 60 minutes		
5 Pipe the filling onto the pastry, and shape the sausage roll		
6 Bake at 200 degrees celsius for about 25 minutes		

Cooking Suggestion

Pre-heat oven to 180°C place the product in the centre of the oven and cook for 15-20mins. Ensure the product is piping hot before serving.

Serving Suggestion



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

© 2024

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