

## Gluten Free Mastersteak Lorne

A delicious deep tinted sausage with an upmarket taste.

### Method

#### Ingredients

		%	Example Batch (g)
1	BEEF (70/30 VL)	70.0%	7,000
2	GLUTEN FREE MASTERSTEAK LORNE MIX 1.5KG PACK, SJ# SE12043	15.0%	1,500
3	ICED WATER	15.0%	1,500
		<b>100%</b>	<b>10,000</b>

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

### 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](http://www.scobiesdirect.com)

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