

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	SAUSAGE ROLL MIX 20 KG SACK, SJ# SE50055FC	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

Image: Sausage Roll

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