

Gluten Free Mastersteak Lorne Carmine Free

A premium sausage with a deep tinted and 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 NOCARMINE, SJ# SE12101	15.0%	1,500
3 ICED WATER	15.0%	1,500
	100%	10,000

- 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

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