

Gluten Free Gold Pork Sausage

A lightly tinted, sweet pork sausage with ginger, mace and coriander.

Method

Ingredients

		%	Example Batch (g)
1	GLUTEN FREE GOLD PORK SAUSAGE SEASONING 10KG, SJ# SE24019	2.5%	250
2	PORK TRIM (70/30 VL)	70.0%	7,000
3	ICED WATER	16.5%	1,650
4	GLUTEN FREE PINHEAD RUSK 15KG SACK, SJ# OC31092	11.0%	1,100
		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



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

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