

Sriracha & Maple Sausage

An Asian twist, combining ginger, garlic and savoury flavours with a burst of chilli heat and a subtle sweet note of maple.

Method

Ingredients

		%	Example Batch (g)
1	SRIRACHA & MAPLE SAUSAGE MIX 1KG, SJ# SE24441	10.0%	1,000
2	PORK TRIM (70/30 VL)	80.0%	8,000
3	ICED WATER	10.0%	1,000
		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

Image: Sriracha & Maple Sausage

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

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