

## Toulouse Style Sausage

### Method

#### Ingredients

	%	Example Batch (g)
1 TOULOUSE STYLE SAUSAGE SEASONING 1 KG PACK, SJ# SE24494	2.2%	22
2 PORK TRIM (70/30 VL)	70.0%	700
3 ICED WATER	16.5%	165
4 KERRY PINHEAD RUSK 25Kg SACK, SJ# OC20002	11.3%	113
	<b>100%</b>	<b>1,000</b>
1 Mince meat through a 5mm plate		
2 Add seasoning and mix		
3 Add water and mix thoroughly		
4 Add rusk and mix until water is absorbed		
5 Re-mince through a 5mm plate		
6 Fill into casings		

### Cooking Suggestion

BBQ, grill or pan-fry. Cook 4-6 mins, turn during cooking.

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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Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS

Tel: 01355 237041 Fax: 01355 263585 e-mail: [info@scobiesdirect.com](mailto:info@scobiesdirect.com)

Scobie & Junor (Ireland) Ltd, 14 McKinney Road, Mallusk, Newtownabbey, Co Antrim, BT36 4PE

Tel: 028 9084 1025 Fax: 028 9084 3547