

## Nduja Style Sausages

The Gluten-Free Nduja Style Sausage Mix is a spicy, flavourful blend that captures the essence of traditional Nduja, a soft, spreadable Italian sausage known for its rich, fiery taste.

### Method

#### Ingredients

		%	Example Batch (g)
1	PORK TRIM (70/30 VL)	70.0%	700
2	GF NDUJA STYLE SAUSAGE MIX 1.5KG PACK, SJ# SE24591	15.0%	150
3	WATER	15.0%	150
		<b>100%</b>	<b>1,000</b>

- 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

### Serving Suggestion



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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