

Cumberland Sausage

Traditional cumberland sausage with an abundance of pepper, sage, parsley and thyme.

Method

Ingredients

| | % | Example Batch (g) |
|--|-------------|-------------------|
| 1 PORK TRIM (70/30 VL) | 68.0% | 6,800 |
| 2 CUMBERLAND SAUSAGE MIX 1.5KG PACK, SJ# SE22855 | 15.0% | 1,500 |
| 3 ICED WATER | 17.0% | 1,700 |
| | 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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