

## Gluten Free Mastersteak Sausage

This premium seasoning gives a deep tint with an upmarket taste. Made with ground spices it is even spicier than our Glenfresh beef.

### Method

Ingredients	%	Example Batch (g)
1 GLUTEN FREE MASTERSTEAK SAUSAGE SEASONING 10KG, SJ# SE12054	2.5%	250
2 BEEF (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
	<b>100%</b>	<b>10,000</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		

### 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](http://www.scobiesdirect.com)

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