Posh Hot Dog

An upmarket twist on the traditional hot dog. Hardwood smoke flavoured, with hints of paprika, onion and nutmeg

Method

| Ingredients | | % | Example Batch (g) |
|-------------|--|-------|----------------------|
| 1 | PORK TRIM (70/30 VL) | 85.0% | 8,500 |
| 2 | FARINA (POTATO STARCH) 25KG SACK, SJ# OC30110 | 4.0% | 400 |
| 3 | POSH HOT DOG SEASONING 1KG PACK, SJ# SE24318 | 3.3% | 330 |
| 4 | COLD WATER | 7.7% | 770 |
| | | 100% | 10,000 |

- 1 Mince meat through a 5mm plate
- 2 Add seasoning and mix
- 3 Add water and mix thoroughly
- 4 Add potato starch 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.

Serving Suggestion



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

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