Angus Beef Sausage

An old classic Scottish seasoning loaded with pepper and complemented with nutmeg and ginger.

Method

	Ingredients	%	Example Batch (g)
1	ANGUS BEEF SAUSAGE SEASONING 10KG PAIL, SJ# SE12070	2.5%	250
2	BEEF (70/30 VL)	70.0%	7,000
3	ICED WATER	16.5%	1,650
4	KERRY PINHEAD RUSK 25Kg SACK, SJ# OC20002	11.0%	1,100
		100%	**10,000**

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.

Serving Suggestion



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