

Piri Piri Sausage

This spicy blend ticks the boxes with hot crushed chillies, garlic, paprika, coriander and a citrusy twist!

Method

| Ingredients | % | Example Batch (g) |
|---|-------------|-------------------|
| 1 PIRI PIRI SAUSAGE SEASONING 1KG PACK, SJ# SE24104 | 5.0% | 500 |
| 2 PORK TRIM (70/30 VL) | 70.0% | 7,000 |
| 3 ICED WATER | 15.0% | 1,500 |
| 4 KERRY PINHEAD RUSK 25Kg SACK, SJ# OC20002 | 10.0% | 1,000 |
| | 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



GLUTEN
FREE

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

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