

Chilli & Coriander Sausage

The chilli adds the 'bang' to banger whilst the coriander creates harmony and freshness.

Method

Ingredients

	%	Example Batch (g)
1 PORK TRIM (70/30 VL)	68.0%	6,800
2 CHILLI & CORIANDER SAUSAGE MIX 1.5KG PACK, SJ# SE23105	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

© 2026

Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS
Tel: 01355 237041 Fax: 01355 263585 e-mail: info@scobiesdirect.com

Scobie & Junor (Ireland) Ltd, 14 McKinney Road, Mallusk, Newtownabbey, Co Antrim, BT36 4PE
Tel: 028 9084 1025 Fax: 028 9084 3547