Chilli & Coriander Sausage

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

Method

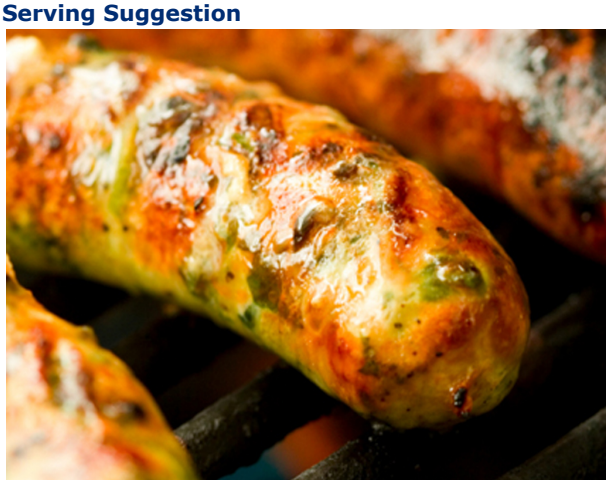
	Ingredients	%	Example Batch (g)
1	PORK TRIM (70/30 VL)	68.0%	6,800
2	CHILLI & CORIANDER SAUSAGE MIX 1.5KG PACK, SJ# SE23105	15.0%	1,500
3	ICED WATER	17.0%	1,700
		100%	**10,000**

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



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