Traditional Sausage Roll

Our Traditional Sausage Roll Mix - a favourite for over 20 years, makes a fantastic, traditional tasting pork or beef sausage roll.

Method

	Ingredients	%	Example Batch (g)
1	TRADITIONAL SAUSAGE ROLL MIX 1KG PACK, SJ# SE50051C	17.0%	1,700
2	PORK TRIM (70/30 VL)	32.0%	3,200
3	WATER	51.0%	5,100
		100%	**10,000**

1. Mince meat through a 5mm plate
2. Add seasoning and mix
3. Add water and mix again
4. Allow to stand for between 30 and 60 minutes
5. Pipe the filling onto the pastry, and shape the sausage roll
6. Bake at 200 degrees celsius for about 25 minutes

Cooking Suggestion

Pre-heat oven to 180°C place the product in the centre of the oven and cook for 15-20mins. Ensure the product is piping hot before serving.

Serving Suggestion



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

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