

## 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
		<b>100%</b>	<b>10,000</b>

- 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](http://www.scobiesdirect.com)

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

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