# 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 | SAUSAGE ROLL MIX 20 KG SACK, SJ# SE50055FC | 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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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