Gluten Free Mastersteak Lorne Carmine Free

A premium sausage with a deep tinted and an upmarket taste.

Method

	Ingredients	%	Example Batch (g)
1	BEEF (70/30 VL)	70.0%	7,000
2	GLUTEN FREE MASTERSTEAK LORNE MIX 1.5KG NOCARMINE, SJ# SE12101	15.0%	1,500
3	ICED WATER	15.0%	1,500
		100%	**10,000**

1. Mince meat through a 5mm plate
2. Add sausage mix and blend
3. Add water and mix again
4. Re-mince through a 5mm plate
5. Fill into Lorne pan

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**

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