

## 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
		<b>100%</b>	<b>10,000</b>
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](http://www.scobiesdirect.com)

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