Gluten Free Gold Pork Sausage

A lightly tinted, sweet pork sausage with ginger, mace and coriander.

Method

	Ingredients	%	Example Batch (g)
1	GLUTEN FREE GOLD PORK SAUSAGE MIX 1.5KG, SJ# SE23635	15.0%	1,500
2	PORK TRIM (70/30 VL)	70.0%	7,000
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 thoroughly
4. Re-mince through a 5mm plate
5. Fill into casings

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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