Gluten Free Pork & Leek Sausage

Distinct English classic - loaded with leek for lots of visual appeal.

Method

	Ingredients	%	Example Batch (g)
1	GLUTEN FREE PORK & LEEK SAUSAGE MIX 1.5KG, SJ# SE23645	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**

© 2026
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