

Gluten Free Mastersteak Sausage

This premium seasoning gives a deep tint with an upmarket taste. Made with ground spices it is even spicier than our Glenfresh beef.

Method

Ingredients

| | | % | Example Batch (g) |
|---|---|-------------|-------------------|
| 1 | GLUTEN FREE MASTERSTEAK SAUSAGE SEASONING 10KG, SJ# SE12054 | 2.5% | 250 |
| 2 | BEEF (70/30 VL) | 70.0% | 7,000 |
| 3 | ICED WATER | 16.5% | 1,650 |
| 4 | GLUTEN FREE PINHEAD RUSK 15KG SACK, SJ# OC31092 | 11.0% | 1,100 |
| | | 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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