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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