

## Organic Gluten Free Cumberland

A traditional favourite. Packed with herbs such as pepper, sage, parsley and thyme to achieve the authentic cumberland taste - gluten free. Made entirely from organic ingredients.

### Method

#### Ingredients

	%	Example Batch (g)
1 PORK TRIM (70/30 VL)	80.0%	8,000
2 ORGANIC GLUTEN FREE CUMBERLAND SAUSAGE 1KG, SJ# OG10050G/1	11.0%	1,100
3 ICED WATER	9.0%	900
	<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 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](http://www.scobiesdirect.com)

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