

## Russian Shashlik Sausage

Add a classic Russian flavour to your kebabs and grill sticks - tastes great on the BBQ this Summer. Russian Shashlik has a similar flavour profile to that of Chimichurri, with the addition of citrus and vinegar elements.

### Method

#### Ingredients

		%	Example Batch (g)
1	RUSSIAN SHASHLIK SAUSAGE MIX 1KG SACHET, SJ# SE24437	10.0%	1,000
2	PORK TRIM (70/30 VL)	80.0%	8,000
3	ICED WATER	10.0%	1,000
		<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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