Smoked Salt & Tellicherry Pepper Sausage

Tellicherry peppercorns are considered some of the finest in the world, hailing from the city of Tellicherry in India. They add sweet citrus flavour to this simply delicious sausage.

Method

	Ingredients	%	Example Batch (g)
1	SMOKED SALT & TELLICHERRY PEPPER SAUSAGE MIX 1KG, SJ# SE24438	10.0%	1,000
2	PORK TRIM (70/30 VL)	80.0%	8,000
3	ICED WATER	10.0%	1,000
		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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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