## **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

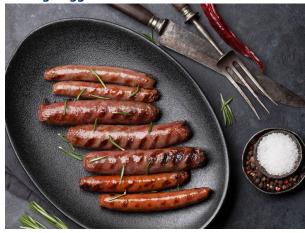
Ingredients		%	Example Batch (g)
1	SMOKED SALT & TELLICHERRY PEPPER SAUSAGE MIX 1KG, SJ# SE24438	10.0%	1,000
2	PORK TRIM (70/30 VL)	80.0%	8,000
3	ICED WATER	10.0%	1,000
		100%	10,000

- 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.





Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at **www.scobiesdirect.com** 

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