

Toulouse Style Sausage

Method

Ingredients

	%	Example Batch (g)
1 TOULOUSE STYLE SAUSAGE SEASONING 1 KG PACK, SJ# SE24494	2.2%	22
2 PORK TRIM (70/30 VL)	70.0%	700
3 ICED WATER	16.5%	165
4 KERRY PINHEAD RUSK 25Kg SACK, SJ# OC20002	11.3%	113
	100%	1,000
1 Mince meat through a 5mm plate		
2 Add seasoning and mix		
3 Add water and mix thoroughly		
4 Add rusk and mix until water is absorbed		
5 Re-mince through a 5mm plate		
6 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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