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**

© 2026
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