

## Organic Gluten Free Pork Sausage

### Method

#### Ingredients

		%	Example Batch (g)
1	PORK TRIM (70/30 VL)	80.0%	8,000
2	ORGANIC GLUTEN FREE PORK SAUSAGE SEASONING 1KG, SJ# OG10220/1	2.0%	200
3	ORGANIC POTATO STARCH , SJ# OC31044	9.0%	900
4	WATER	9.0%	900
		<b>100%</b>	<b>10,000</b>

- 1 Mince meat through a 5mm plate
- 2 Add seasoning and mix
- 3 Add organic potato starch and mix
- 4 Add water and mix again
- 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.

### 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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