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
		100%	**10,000**

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**

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