

Indian Pork Sausage Roll

Method

Ingredients

	%	Example Batch (g)
1 PORK TRIM (70/30 VL)	32.0%	320
2 GF INDIAN STYLE SAUSAGE ROLL MIX 1KG PACK, SJ# SE51091	17.0%	170
3 WATER	51.0%	510
	100%	1,000

- 1 Mince meat through a 5mm plate
- 2 Add seasoning and mix
- 3 Add water and mix again
- 4 Allow to stand for between 30 and 60 minutes
- 5 Pipe the filling onto the pastry, and shape the sausage roll
- 6 Bake at 200 degrees celsius for about 25 minutes

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

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