

## Arthur Pipkins Lamb, Mint and Cracked Black Pepper Sausage Recipe (75% Lamb)

	%	lbs	OZ	kg
Lamb Forequarter (90:10VL)	75.0	15	0	5.000
AP Sausage Mix	13.0	2	10	1.180
Water/Ice	12.0	2	6	1.100
Total	100	20	0	9.08kg

## **Mixer Method**

- Mince the meat and fat through a coarse plate.
- Place in a mixing bowl.
- Add the sausage mix and mix evenly.
- Gradually add the water. Mix until absorbed.
- Re-mince through a 5mm plate.
- Fill into casings. Store refrigerated.

## **Bowl Chopper Method**

- Dice the meat and fat before adding to bowl chopper.
- On a slow speed, sprinkle on the sausage mix and chop until dispersed.
- On a high speed, gradually add the water and chop. (For a coarser texture, chop on a slow speed).
- Fill into casings. Store refrigerated.

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Whilst the above information is correct to the best of our knowledge no guarantees can be given, implied or assumed.