



Standard Beef Sausage Recipe (41% Beef)

| | % | lbs | oz | kg |
|------------------|------------|-----------|----------|---------------|
| Beef Meat (65VL) | 52.5 | 10 | 8 | 4.723 |
| Newlyweds Rusk | 15.0 | 3 | 0 | 1.350 |
| Beef Seasoning | 2.5 | 0 | 8 | 0.227 |
| Water/Ice | 30.0 | 6 | 0 | 2.700 |
| Total | 100 | 20 | 0 | 9.00kg |

Mixer Method

- Mince the meat through a coarse plate.
- Place in a mixing bowl. Add the Seasoning. Mix well.
- Add the rusk and mix evenly.
- Gradually add the water. Mix until absorbed.
- Re-mince through a 5mm or 8mm plate.
- Fill into casings. Store refrigerated.

Bowl Chopper Method

- Dice the meat before adding to bowl chopper.
- On a slow speed, sprinkle on the Seasoning and chop until dispersed.
- On a high speed, gradually add half of the water and chop. (For a coarser texture, chop on a slow speed).
- On a slower speed add the remaining rusk and balance of the water.
- Fill into casings. Store refrigerated.

Tel 0161-331-4923
sales@ifing.co.uk

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