



Arthur Pipkins

SAUSAGE MIX



INGREDIENTS

5kg Shoulder Pork (55%)

- 1.8kg Belly Pork (20%)
- 1.18kg Arthur Pipkins Sausage Mix (13%)
- 1.1kg Water/Ice (12%)





METHOD

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







OVEN/PAN FRY/BBQ/GRILL

Created by butchers and meat technologists from the finest quality ingredients, Arthur Pipkins creates a sausage mix that will never fail to impress!

The Arthur Pipkins brand is synonymous with quality, innovation, excellent functionality and second to none taste!

The Arthur Pipkins Premium Sausage Mixes are free from artificial flavours and colours.





For allergen information, please refer to the relevant product specification.