

# TRADITIONAL CUMBERLAND SAUSAGE

## GLUTEN FREE

### Overview

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Traditional Cumberland Sausage made with CMT gluten free crumbs. Good texture and typical Cumberland flavour profile. Easy to make and always consistent.

Based on CMT's revolutionary gluten free "pinhead rusk"

### Materials

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1. MEAT	
Pork 90 VL, shoulder	4.00 kg
Pork 50 VL, belly not too fat	<u>3.00 kg</u>
	7.00 kg
2. WATER/ICE	1.10 kg
3. INGREDIENTS	
CMT gluten free Cumberland Sausage Mix 600-SM-1412	0.9 kg
	<b>Batch total 9.0 kg</b>

4. CMT hog casings 30/32 or 32/35

### Process

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1. Mince meat through 5 mm plate. If a coarser cut is desired, then use 7 mm or 10 mm plate.
2. Add seasoning mix (1 bag for 9 kg mix) and water and mix very well until the water is absorbed. Please note that the crumbs do not take up water as quickly as rusk.
3. Remince the mix through 3 mm or 5 mm plate.
4. Fill into natural casings

### Useful Tips

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Always use well-chilled meat and water and keep mincer knives and plates sharp.

Always store sausages refrigerated.

The above recipe and processing information is accurate to the best of our knowledge. Yet no responsibility or liability can be accepted for any eventual product failure

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