

# TRADITIONAL “PORK&LEEK” SAUSAGE

## GLUTEN FREE

### Overview

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Popular sausage variety, made with CMT gluten free crumbs and lots of leeks. 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                                |                    | 4.25 kg                |
| Pork 50 VL, belly not too fat                       |                    | <u>3.25 kg</u>         |
|   |                    | 8.00 kg                |
| 2. WATER/ICE  |                    | 1.50 kg                |
| 3. INGREDIENTS                                      |                    |                        |
| CMT gluten free “Pork&Leek” Sausage Mix 600-SM-1411 |                    | 1.36 kg                |
|   | <b>Batch total</b> | <b>11.00 kg approx</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 11 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 (optional)
4. Fill into natural casings

### Useful Tips

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1. Always use well-chilled meat and water and keep mincer knives and plates sharp.
2. Always store sausage 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