

TRADITIONAL PORK SAUSAGE

GLUTEN FREE

Overview

Sausage made with gluten free crumbs in "old-fashioned" style. Good open texture, wide flavor profile and therefore ideal base-mix. Easy to make and always consistent.

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

Materials

1. MEAT	
Pork 90 VL, shoulder	4.25kg
Pork 50 VL, belly not too fat	<u>4.25kg</u>
	8.50kg
2. WATER/ICE	1.25kg
3. INGREDIENTS	
CMT Traditional Sausage Mix gluten free 600-SM-1303	1.25kg
	Batch total 11.0kg
4. CMT hog casings 30/32 or 32/35	

Process

1. Mince meat through 5mm plate. If a coarser cut is desired, then use 7mm or 10mm plate.
2. Add seasoning mix (1 bag for 11kg 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. Re-mince the mix through 3mm or 5mm plate.
4. Fill into natural casings.

Useful Tips

1. Adding 100gr of California (405/35) creates a colorful sausage with a very distinct flavour.
2. Adding 50gr Fleurs de Provence (405/25) or Campagna (405/38) creates a "herby" flavour profile
3. Always use well-chilled meat and water and keep mincer knives and plates sharp.

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