



FINISHED PRODUCT

Filling, Sausage Roll, Vegan



PLANT-BASED SAUSAGE ROLL FILLING (USING PLANT-BASED SAVOURY MIX)

INGREDIENTS

Group 1

Ingredient

Bakels Plant-Based Savoury Mix

Water (ambient)

KG

1.000

1.500

Total Weight: 2.500

METHOD

1. Place all ingredients into mixing bowl.
2. Blend together on low speed for 5 minutes. Scrape down in between mixing.
3. Let the mix stand for 5-10 minutes for full hydration.

Filling and Baking Procedure:

Pipe filling onto pre-cut strips of vegan suitable pastry.

Wet side of pastry, fold over and seal.

Cut into 120 mm for sausage rolls or 70 mm for party sausage rolls.

Wash with soy milk.

Oven temperature 230°C.