

SAUSAGE ROLL MEAT FILLING (USING FINO MEAT PIE SEASONING)

INGREDIENTS

Group 1

Ingredient	KG
Stale Bread (soaked)	1.000
Total Weight: 1.000	

Group 2

Ingredient	KG
Minced Steak	1.500
Sausage Mince	0.500
Large Onion (diced)	0.100
Cooking Apple (diced)	0.100
Fino Meat Pie Seasoning	0.080
Total Weight: 2.280	

METHOD

1. Remove crusts from bread, soak in water for 4 hours and squeeze out surplus water before using.
2. Place all ingredients into mixing bowl.
3. Blend together on low speed.
4. Scrape down.
5. Adjust final consistency by adding extra water or some additional breadcrumbs.
6. Pipe filling onto pre-cut strips of $\frac{3}{4}$ BAKELS PUFF PASTRY.
7. Wet side of pastry, fold over and seal.
8. Cut into 120 mm for sausage rolls or 70 mm for party sausage rolls.
9. Wash with Bakels SUPER GLOSSY Recipe.
10. Oven temperature 230°C.



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Filling