

GARLIC LUNCHEON



INGREDIENTS

70CL BEEF OR PORK
(OR MIXED) TRIM 33.0 KG
CHILLED WATER 11.0 L
PACIFIC GARLIC LUNCHEON
PREMIX 6.0KG

TOTAL 50.0 KG

METHOD

RUN TRIM THROUGH 10MM PLATE.
ADD MINCED TRIM TO MIXER
THEN ADD PREMIX.
MIX FOR 1 OR 2 MINUTES OR
UNTIL MIXTURE IS UNIFORM.
ADD WATER THEN MIX AGAIN
UNTIL THE WATER IS EVENLY DISPERSED.
RUN THROUGH 3MM PLATE
THEN FILL INTO POLYMER CASINGS.
COOK IN WATER AT 80 DEGREES CELSIUS
TO INTERNAL 65 DEGREES CELSIUS.



COMMENTS

FOR VARIETY

500G OF TOMATO PASTE FOR EXTRA FLAVOUR.