

# PEPPERONI



## INGREDIENTS

**PACIFIC CABANA PREMIX 2.6 KG**

**75CL PORK TRIM 21 KG**

**LEAN BEEF TRIM 20KG**

**CHILLI FLAKES 250G**

**CHILLED WATER 4.6 L**

**TOTAL 48.45 KG**

## METHOD

**MINCE MEAT THROUGH 10MM PLATE.**

**ADD PREMIX AND MIX FOR 1 MINUTE.**

**ADD WATER AND MIX UNTIL UNIFORM.**

**MINCE THOUGH 3MM PLATE.**

**FILL OUT INTO FIBROUS CASINGS.**

**SMOKE AND COOK AS PER USUAL SCHEDULE.**

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## COMMENTS

**FOR VARIETY, ADD:**

**250G CRUSHED CHIPOTLE CHILLIES**

**200G CAYENNE PEPPER (HOT!)**

**WE SPECIALISE IN CUSTOM BLENDING THIS PREMIX TO INDIVIDUAL CUSTOMER REQUIREMENTS**