

SALAMI COOKED



INGREDIENTS

PACIFIC SALAMI PREMIX 2.6 KG

75CL PORK TRIM 21 KG

LEAN BEEF TRIM 20KG

CHILLED WATER 4.6 L

TOTAL 48.2 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 200G CHILLI POWDER

250G CRUSHED CHIPOTLE CHILLIES

WE SPECIALISE IN CUSTOM BLENDING THIS PREMIX TO INDIVIDUAL CUSTOMER REQUIREMENTS