



## Sausage Making Instructions

It is important when making sausages that the meat is kept VERY cold at all times, this will ensure that when mixing the sausage meat that a good emulsion is formed. This is the key to a good meaty sausage. If this emulsion breaks or does not form then the sausage will be grainy and dry when it's cooked.

1. If you can, put the components of the mincer into the freezer for half an hour to ensure that it is cold.
2. Make sure the meat is VERY cold (as close to 0°C as possible). Mince the meat through a coarse plate if you like a coarse texture or a fine plate if you prefer a finer texture sausage. If using pork then use a mixture of shoulder 75-80% and belly 20-25% to get the correct meat/fat ratio (ideally 20-25%). Too little fat will result in a dry, grainy sausage (the fat is needed to form the emulsion mentioned earlier) too much fat will result in a greasy tasting sausage. If making a chicken sausage then it is best to use thigh meat or a mixture of thigh and breast. Breast alone may produce a dry result. With other meats you should also aim for a 20-25% fat content, for VERY lean meats like turkey, ostrich or venison you can blend with some pork back fat or belly to achieve the desired ratio.
3. Make sure the meat is still VERY cold (the mincing can generate heat), if it is above 2-3°C then return it to the fridge or place in the freezer for half an hour or so.
4. Add 5-10% of the meat weight in Rusk or breadcrumbs if you want to produce a traditional British sausage texture (omit this if you prefer a more solid, European style sausage).
5. Calculate the amount of seasoning to be used based on the suggestions given on the seasoning mix (use the meat PLUS rusk/breadcrumbs total weight for the calculation) and add this to the mix.
6. Mix thoroughly, whilst mixing slowly add 5% of the meat weight in ICE COLD water. If using rusk/breadcrumbs then increase this to 2x the weight of the rusk (i.e. if 200g of rusk was used then 400g of water should be added). Continue mixing until the mixture becomes sticky (1-2 minutes by machine or longer if by hand). The stickiness is an indicator that the emulsion is forming correctly, this will NOT happen if the meat is not cold enough (did I mention, the meat should be very cold?).
7. Stuff into casings and link (stuffing should be done straight after mixing).
8. For best results allow to rest for a few hours (or overnight) before cooking.
9. Cook and enjoy ☺

If you have any questions or if you are unsure about any of the instructions then please email us at [surfy@homecuring.co.uk](mailto:surfy@homecuring.co.uk)