

THE DALESMAN SAVOURY RANGE



Succulent Sausage Roll

the very best for sausage rolls

Plain Pork Sausage Roll Mix

A well-rounded flavour with a hint of pepper.

Cumberland Sausage Roll Mix

A peppery pork flavour with added sage.

Hot and Spicy Sausage Roll Mix

A spicy base flavour with added chilli, red and green peppers.

North Country Sausage Roll Mix

A well balanced pork flavour with added leeks.

Key Product Information

Please note, while the sausage roll is baking...

- The filling will swell inside the pastry giving a full sausage roll,
- There will be no shrink back from the ends of the sausage roll.
- If the ends are crimped when cut, the filling will swell and open them, producing an attractive sausage roll.
- The pastry will not go soggy as all the moisture is retained in the filling.

FOR MORE INFORMATION
ON THIS RANGE OR ANY
OTHER PRODUCTS IN
OUR BAKERY RANGE
PLEASE CONTACT
OUR SALES OFFICE

ON

01274 758000

Recipe for Sausage Roll Mix



Ingredients

	Kg
Meat,	2.950
Sausage Roll Mix	1.590
Water	4.540
Totals	9.080

Method

- 1 Mince the meat to the required size.
- 2 Add the dry Sausage Roll Mix and gently mix together.*
- 3 Add water gradually with gentle mixing and leave to stand for approximately 10 minutes.*
- 4 Pipe the filling on to the pastry, fold over, seal and bake.
- 5 Bake off at 425°F / 220°C for 20-25 minutes.

* Do not use high speed to mix these products as this causes the starches to overwork and shear prior to cooking.

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