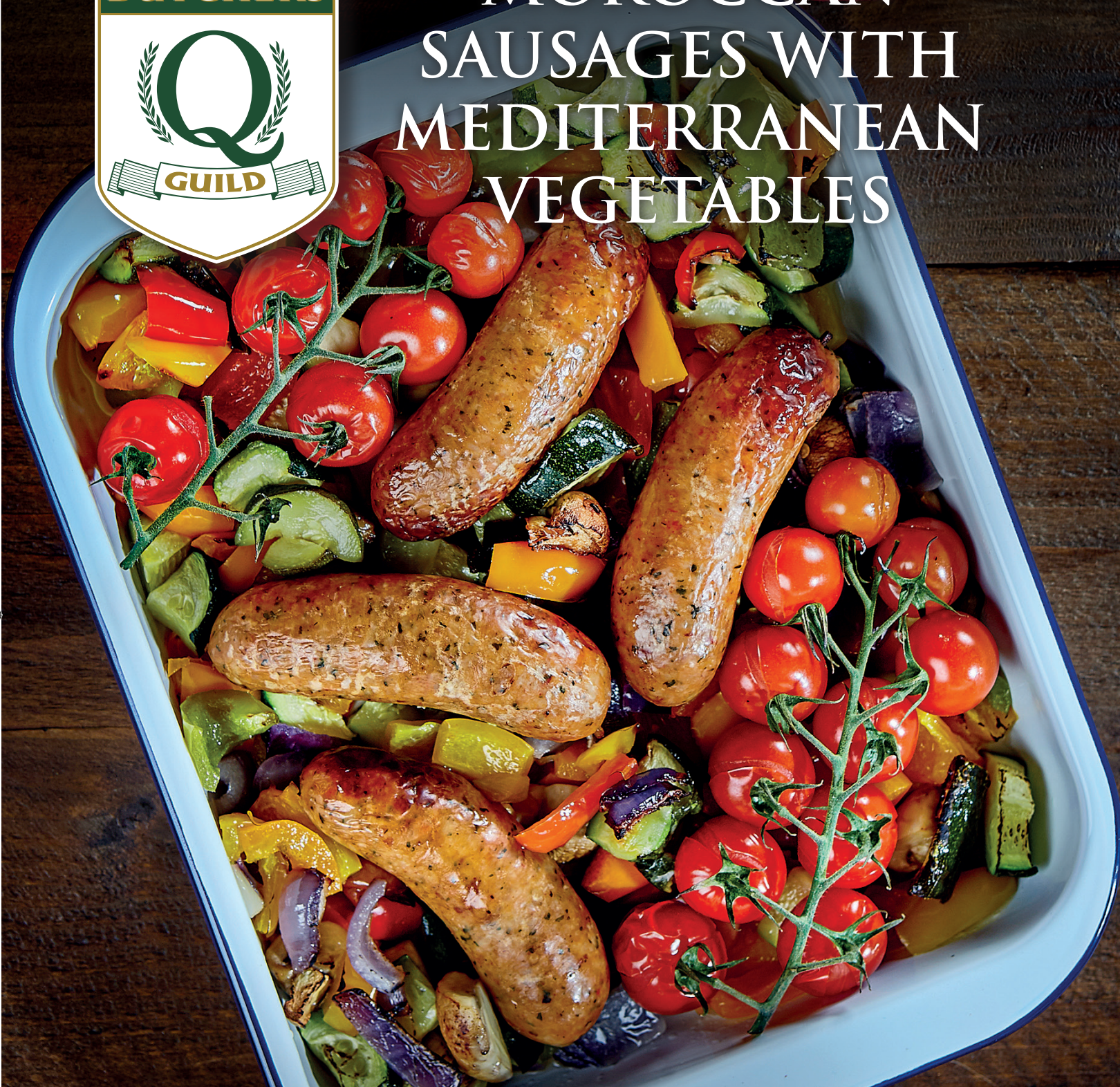




# MOROCCAN SAUSAGES WITH MEDITERRANEAN VEGETABLES



*a Masterclass in Meat...*

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## MOROCCAN SAUSAGES WITH MEDITERRANEAN VEGETABLES

### STEP 1

Mince the meat twice and place in mixer.

### STEP 2

Add sausage mix and mix well, to evenly distribute, until the mix is sticky.

### STEP 3

Gradually add water and mix in until absorbed.

### STEP 4

Fill out the sausage meat into the required size skins.

### NOTE:

Mincing the meat through a coarser plate will result in a coarser textured sausage.  
Temperature after processing should not exceed 5°C.

### COOKING INSTRUCTIONS

To assemble the dish, place some chopped vegetables (mushrooms, mixed peppers, courgettes, red onion and vine tomatoes) into an ovenable tray, along with your desired quantity of Moroccan Sausages

Drizzle your favourite oil (lemon, basil, garlic or chilli flavour perhaps) over the sausages and vegetables

Cook for approx. 30-35 minutes @190 °C

RECIPE:	%	lb	oz	kg
Pork Meat (80VL)	71.01	7	2	3.224
Butchers Classic	12.5	1	4	0.567
Moroccan Sausage Mix 20459266				
Cold Water / Ice	16.5	1	10	0.749
Total	100.00	10	0	4.54

The recipe above is formulated to meet the 2014 Meat Product Regulations. Products made to this recipe, using the meats stated will comply with the reserved description compositional requirements and will have the meat content stated. If you wish to use other meats or change the visual lean content you must ensure that your recipe complies with the 2014 regulations and you will need to calculate the meat content and QUID declaration. If you wish to use other meats please use the butcher's calculator on the Lucas Ingredients Web Site - [www.lucas-ingredients.co.uk/products](http://www.lucas-ingredients.co.uk/products) to work out your meat content and quid declarations. You must also ensure that the product has the correct meat minimum content if it has a reserved description.



For further information or advice on the product formulation or use of the ingredient please contact Lucas Ingredients  
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[www.lucas-ingredients.co.uk](http://www.lucas-ingredients.co.uk)

### About the Q Guild

We represent the highest quality butchers and independent meat retailers in the UK. Our 120 members from Inverness to Cornwall, serve £5 million worth of outstanding meat and related products to over a quarter of a million discerning UK consumers every week. Our quality butchers are award winning, leading experts in their field. Quality, passion and craft skills run through their veins. The Q Guild brand is a seal of excellence.

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