

## Merguez Chipolata

	10Kg	5Kg
Beef Flank (80/20VL)	6kg	3kg
Lamb Breast (80/20VL)	4kg	2kg
Iced Water	½ litre	250ml
Merguez Seasoning	600 g	300g

### Method – Mincer

- Mince lamb and beef through a 6mm plate
- Mix Merguez seasoning and iced water to form a paste
- Blend seasoning and meats and knead mixture fully until mixed
- Mince the batch again through a 6mm plate
- Fill out into pre-soaked natural sheep casings 20/22 or 22/24

### Method – Bowl Chopper

- Mince lamb and beef through a 6mm plate
- Mix Merguez seasoning and iced water to form a paste
- Put mince into bowl chopper, add seasoning to mixture while chopping for a few rotations.
- Continue chopping to achieve a medium coarse grain
- Fill out into pre-soaked natural sheep casings 20/22 or 22/24

### Finishing

- A standard Merguez is sectioned into lengths of 15cms (6Inch) but for maximum visual impact try 20cms (8Inch)!
- Hang for a few hours to drain and to allow the flavours and colours to develop. Try selling any mix that doesn't make it into a chipolata casing as spicy meatballs, burgers or koftas/kebabs. No waste!



**Also great for seasoning burgers, kebabs and spicy meatballs! For a leaner finish use trim instead of lamb breast.**

Recommended Labelling Data for Allergen Purposes	Present	Absent (*)	Source
Cereals containing gluten		✓	
Crustaceans and products thereof		✓	
Eggs and products thereof		✓	
Fish and products thereof		✓	
Peanuts and products thereof		✓	
Soya beans and products thereof		✓	
Milk and products thereof (including lactose)		✓	
Nuts and products thereof		✓	
Celery and products thereof		✓	
Mustard and products thereof		✓	
Sesame seeds and products thereof		✓	
Sulphur Dioxide/Sulphites > 10mg/kg		✓	
Molluscs and products thereof		✓	
Lupin and products thereof		✓	

(\*) The product is manufactured in accordance with all current and relevant EU legislation. The information is given in good faith and is based on our own formulation and data submitted to us by our raw material suppliers. No absolute guarantees can be given that trace or carry over residues are completely absent.

**Ingredient Declaration:** (In line with "Food Labelling Regulations 1996, as amended" final product to be labelled to include all declarable allergen data: Spices, dextrose, salt, antioxidants:E300 0.4%, E301 0.4%, natural colour E120.

**Additives:**The following additives must be declared attached to or in close proximity to the food by category name:  
Contains antioxidants, colour

A full Technical Product Specification is available on request