

Italian Sausages

INGREDIENTS

- 1kg pork shoulder
- 6g paprika
- 6g cracked pepper
- 4g fennel seeds
- 10g salt
- 4g chilli flakes

INSTRUCTIONS

1. Run the meat through the mincer on a coarse fitting.
2. Add minced meat to a large bowl and add all the ingredients.
3. Be sure to mix well. Using your hands is the best way if you don't mind getting messy.
4. Once the meat is mixed, prepare your sausage skins by soaking in a bowl. Run water through the skins to remove any salt.
5. Fill the barrel of the sausage stuffer with the mince. Pack tightly for best results.
6. Using a medium sized nozzle, thread the skins over the nozzle of your sausage stuffer. Tie off one end.
7. Turn your machine on and start filling the cases in one long sausage.
8. Refer to the video for how easy Nathan makes it look dividing your sausages into approx 4 inch links.
9. Leave in the fridge overnight for best results and flavour.

Bangers & Ash Sausages

INGREDIENTS

- 1kg beef brisket
- 10g activated charcoal
- 2g garlic powder
- 4g cracked pepper

INSTRUCTIONS

1. Run the meat through the mincer on a fine fitting.
2. Add minced meat to a large bowl and add all the ingredients.
3. Be sure to mix well. Using your hands is the best way if you don't mind getting messy.
4. Once the meat is mixed, prepare your sausage skins by soaking in a bowl. Run water through the skins to remove any salt.
5. Fill the barrel of the sausage stuffer with the mince. Pack tightly for best results.
6. Using a medium sized nozzle, thread the skins over the nozzle of your sausage stuffer. Tie off one end.
7. Turn your machine on and start filling the cases in one long sausage.
8. Refer to the video for how easy Nathan makes it look dividing your sausages into approx 4 inch links.
9. Leave in the fridge overnight for best results and flavour.

Korean BE

INGREDIENTS

- 1kg pork mince
- 50g gochujang
- 2g ginger powder
- 1g garlic powder
- A handful of fresh coriander, chopped
- A handful of fresh spring onions, chopped

INSTRUCTIONS

1. Run the meat through the mincer on a fine fitting.
2. Add minced meat to a large bowl and add all the ingredients.
3. Be sure to mix well. Using your hands is the best way if you don't mind getting messy.
4. Once the meat is mixed, prepare your sausage skins by soaking in a bowl. Run water through the skins to remove any salt.
5. Fill the barrel of the sausage stuffer with the mince. Pack tightly for best results.
6. Using a medium sized nozzle, thread the skins over the nozzle of your sausage stuffer. Tie off one end.
7. Turn your machine on and start filling the cases in one long sausage.
8. Refer to the video for how easy Nathan makes it look dividing your sausages into approximately 4 inch links.
9. Leave in the fridge overnight for best results and flavour.