



# EOI Sausage Rolls

The trusted choice.

## EOI Flex Pie Puff Pastry

Group	Grams 1/2 paste	Grams 3/4 Paste	Ingredient	Method
1	2000 1100 30	2000 1100 60	Bakers flour Water Salt	Place the water in the machine bowl first. Add the dry ingredients and mix with a dough hook until almost clear. (approx. 3/4 minute)
2	850	1300	EOI Flex	Add <b>EOI Flex</b> and mix as desired. (best results will be gained by not over mixing the dough)
	3980	4460	<b>Total weight</b>	<b>This quantity is suitable for a 20 litre bowl.</b>

### Make up Procedure

Half paste requires four half turns (2 half-turns - rest - 2 half turns).  
Three quarter requires five half turns (3 half turns - rest - 2 half turns). Allow 15 minutes rest before rolling and cutting

Recipe uses: **EOI Flex**



## Sausage Roll Filling

Group	Grams	Ingredients	Method
1		<b>EOI EOI Flex puff pastry</b>	Make up for sausage rolls in the normal manner.
2	800 2000	Breadcrumbs Water	Mix breadcrumbs with water to a smooth consistency.
3	2000  80 160 50	Beef Mince (fine - have the butcher use a 4mm plate) Chicken Booster Onions (diced fine - can be fresh or reconstituted) Beef Booster	Mix group 3 with group 2.
	5070	<b>Total weight</b>	

**Scaling** - 80g of filling per unit.

**Baking** - 230°C for 20- 25 minutes.

**Yield** - 63 units

**Freezing** - Sausage Rolls are suitable for freezing in a baked or unbaked condition.

### Points of Importance

1. The amount of water in group 2 may vary with the dryness of the breadcrumbs.
2. An alternative to using breadcrumbs is to use white bread at the rate of 250g soaked to 500g of raw meat.
3. For best results and to avoid meat shrinkage, use quality fine grade beef mince.

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