



Finlay's Savoury Red and White Fillings

Finlay's Savoury Red and Savoury White are the ideal base fillings for sausage rolls, pasties, stuffings and much more.

Savoury Red is seasoned with black pepper and commonly used as an essential ingredient for the production of pork or beef sausage rolls. Savoury White is blended with white pepper and is ideal to use with chicken or bacon.

Both products can be used for vegetarian based savouries such as veggie sausage rolls and pasties, and neither products contain yeast. Both Savoury Red or Savoury White will give your products an attractive bulk, whilst also absorbing much of the residual fat and water in the baking process, thus keeping in flavour and maintaining yield.

Either of the Red or White Savoury Fillings can be used as a stuffing in meats prepared for roasting. Simply add your own herbs, spices or vegetables.

Advantages

- Adds bulk to your final baked product
- Absorbs fats and retains the natural flavour of the meat
- Does not contain yeast
- Reduces shrinkage in cooked meat

Product Info

Pack size

- Red Filling - 12.5kg - Code A0297
- White Filling - 12.5kg - Code A0296

Palletisation

12.5kg x 84

Storage

Store ambient, in cool dry conditions

Make Up Instructions

To prepare for use, add 500ml (1 pint) of boiling water to each 450g (1lb) Savoury Filling and mix to a paste

Additional water may be added if a softer consistency is required

Recommended Use

Allow to cool and mix with the white meat before use in pies, savoury rolls, patties, etc.