



## Piri Piri Chicken Parcels



### Method

**Chicken Piri Piri Sausage Meat**  
**Using Butchers Classic Piri Piri Sausage Mix 20388572**  
**(CONTAINS 75% Chicken)**

#### **RECIPE:**

	<b>%</b>	<b>lb</b>	<b>oz</b>	<b>Kg</b>
Chicken Meat with skin	75.0	7	8	3.406
Butchers Classic Piri Piri Sausage Mix 20388572	12.5	1	4	0.567
Cold Water / Ice	12.5	1	4	0.567
<b>TOTAL</b>	<b>100</b>	<b>10</b>	<b>0</b>	<b>4.54</b>

Method A – using a mixer or by hand

1. Mince the meat and place in mixer.
2. Add sausage mix and mix well, to evenly distribute.
3. Gradually add water and mix in until absorbed.
4. Re-mince through a 5mm or 8mm plate to achieve the desired texture.

Note:

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

1. Make up chicken sausage meat using Lucas Piri Piri Sausage mix, (above), Bone out a chicken thigh, leaving the skin on.

2. Place approx. 15g of the Piri Piri sausage mix in the bone cavity.
3. Carefully wrap some roasting bands or tie string around the thigh to form a parcel.



4. Display in counter for sale.



### Cooking

1. Place in a roasting dish or foil and cook in a pre-heated oven @ 180°C
2. Cook for approx. 20 mins to an internal temperature of 72°C or the meat juices run clear. (Refer to oven manufactures instructions).