

At this point you will gather there is now a cultural difference. In Europe, a sausage can be a meal in itself - German *Bockwurst* or *Kielbasa* cooked sausages for example - or a means of keeping and flavouring meat (think here of fresh Tuscan or Napoli sausage) ready for a sauce or *cassoulet*. In either case, the meat or low fat content make artisan sausage a good cooking ingredient and *flavouring*.

Today British supermarkets and lengthy supply chains have introduced preservatives, bulk processing and so much salt content that one variety of sausage tastes pretty much like any other. The result is *homogeneity* and *lack of seasonality*.

As sausage makers our task is to go back to first principles and rediscover the tastes and flavours of fresh ingredients, good meat and use our *skill* to create a sausage with texture and bite that tastes as good as it looks - *an artisan sausage*.

What equipment do I need?

The minimum equipment you require is a boning knife, chopping board, electronic scales from 1g to 5kg with tare function, a large funnel with a 14-20mm neck, a box of pins, sterilising fluid, cheap tea towels, lint free cloths and a bowl – preferably stainless steel and 30-40cm diameter - and a shank of salted natural sausage skins or collagen casings. That's it!

In a world where many kitchen tools are cheap and plentiful I suggest keeping an eye out for a manual or electric mincer from a charity shop or Aldi or Lidl (both German funnily enough). My recommended additional equipment list is

[combo temperature probe](#)

freezer blocks

[cold box](#) and garden thermometer (easy to read)

calculator

10" butcher's knife or santoku and sharpening stone or block

2 or 3 different plastic jugs

[electric mincer](#) with a 5mm - 5.5mm plate (mincers with separate motors are good)

[stuffer](#) with several size stuffer tubes

mixing tray and lid (bread trays are a good size and stackable)

cutting board with a wire brush or butcher's block with a scraper to resurface every use
same sized stainless steel mixing bowls

flexible silicone scraper

selection of airtight boxes and jars

hand blender with spice grinder bowl

a few butchers hooks

chiffon bags ('cos your mates will want to take some home!)

Any other equipment is pretty much superfluous and will get in the way but a small electric fan with a thin cable to put in your domestic fridge to dry sausages is useful. If you want to go professional get a catering fridge or butcher's fridge and a bigger stuffer or two. Generally, Italian semi-professional equipment is cheaper and better quality than English commercial.