



Chicken sausage with Liq-Würz plant cream

German guideline:
2.4.2.1.10

Recipe number:
ER1604431

Processing sequence:
Cutter method:

Requirement according to german guideline:

Connective tissue protein-free meat protein (QUID declaration) ≥ 8.5
Connective tissue protein-free meat protein in meat protein ≥ 75.0

Raw material:

32.00 kg	Chicken leg meat
30.00 kg	Turkey leg meat
18.00 kg	Ice
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80.00 kg	

1. Mince the meat to 3 mm. Then pre-cut dry with the Bratwurst Gold and salt for a few rounds.
2. Add half of the ice cream and cut until an emulsion forms.
3. Now add the vegetable cream and cut until thick to a temperature of approx. +2 °C.
4. Add the remaining ice cream and cut until approx. +8 °C - +10 °C.
5. Fill the finished mixture, ideally under vacuum, into the casing.

Brew at +78 °C to a core temperature of +74 °C, then cool under running cold water.

Spices & processing aids:

2.10 kg	SIEDESALZ FEIN	062600
0.50 kg	BRATWURST GOLD P-5	066500
20.00 kg	Liq-Würz Pflanzencreme für Bratwurst	1516800

Ingredients:

chicken meat 31.6 %, turkey meat 31.4 %, water, rapeseed oil, salt, chicken skin, spices, hydrolysed vegetable protein, dextrose, stabilizer: E 450 diphosphate, herbs, glucose syrup, acid: E 330 citric acid

casing:

Sheep casings Cal. 24/26

Nutrition declaration:

energy value	1.026kJ
sugar	0,6g
energy value	248kcal
polyols	0,0g
fat	20,1g
protein	14,6g
saturates	2,9g
sodium	1,2g
carbohydrate	1,6g
salt	2,9g

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