



Liver sausage with truffles

German guideline:
2.4.3.2.1

Recipe number:
ER2500738

Processing sequence:

Preparation:

1. Pre-cut the fresh liver with AVOROT EXTRA – but without salt.
2. Mince the pork heads, jowls, bellies and bacon, blanched, to 3 mm.

Requirement according to german guideline:

Connective tissue protein-free meat ≥ 10.0
protein (QUID declaration)
Connective tissue protein-free meat ≥ 82.0
protein in meat protein

Raw material:

28.00 kg	pork liver
15.00 kg	Pork S III, blanched, minced to 3 mm
35.00 kg	Pork belly, blanched, minced to 3 mm
17.00 kg	Bacon, blanched, minced to 3 mm
5.00 kg	Steamed onions
100.00 kg	

Cutter method:

1. Pre-cut the pork, bacon, bellies and jowls for a few turns, adding all the spices and additives except salt.
2. Slowly add the hot stock (cooking loss) and homogenise the sausage meat.
3. Add the pre-cut liver without salt and run for 5-8 turns.
4. Add salt and finish emulsifying, finally folding in the truffle cubes.

Cutter end temperature: +30 °C to +40 °C

Spices & processing aids:

2.00 kg	nitrite curing salt	062503
0.40 kg	FEINE DELIKATESS-LEBERW. ORCHIDEE	041200
0.30 kg	Liq-Emulgator E472c	4563500
0.10 kg	AVOROT "EXTRA" UMRÖTEHILFSMITTEL	062700
0.20 kg	truffle flavour	070501
2.00 kg	Trüffel 4x4 mm	4234601

Cook at a temperature of +78 °C to a core temperature of +72 °C.

Then cool and place in cold storage.

Cold smoke the following day.

Dry for 30 minutes at +25 °C, smoke for 30 minutes at +25 °C.

Dip with AVO dipping compound AVOWAX item no. 063100

casing:

AVO Betex gold Fettende, 1,2 kg mit Aufdruck
"Trüffelleberwurst"
Art.Nr. 082805

Ingredients:

pork liver 29.6 %, pork meat 68.3 %, onions, salt, summer truffle, emulsifier: E 472c citric acid esters of mono- and diglycerides of fatty acids, spices (contains YELLOW MUSTARD FLOUR), dextrose, flavourings, sugar, flavour enhancer: E 621 monosodium glutamate, antioxidant: (E 300 ascorbic acid, E 301 sodium ascorbate), preservative: E 250 sodium nitrite

Nutrition declaration:

energy value	1.700kJ
sugar	0,8g
energy value	411kcal
polyols	0,0g
fat	38,4g
protein	14,9g
saturates	12,7g
sodium	0,9g
carbohydrate	1,3g
salt	2,3g

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