



Geschmack & Technologie

Liver sausage with cranberry and apple

German guideline:
2.4.3.2.1

Recipe number:
ER2500740

Processing sequence:

Preparation:

1. Pre-cut the fresh liver with AVOROT EXTRA – but without salt.
2. Mince the pork, pork jowls 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:

26.00 kg	pork liver
14.00 kg	Pork S III, boiled, minced to 3 mm
35.00 kg	Pork belly, boiled, minced to 3 mm
20.00 kg	Bacon, boiled, minced to 3 mm
5.00 kg	Onions, sautéed
100.00 kg	

Cutter method:

1. Pre-cut the pork, bacon, bellies and jowls for a few rounds, 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 unsalted liver and run for 5-8 rounds.
4. Add salt and finish emulsifying, finally folding in the cranberry-apple mixture.

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

Spices & processing aids:

2.00 kg	nitrite curing salt	062503
0.60 kg	Feine Del.-Leberwurst ORCHIDEE "Free"	044601
0.30 kg	Liq-Emulgator E472c	4563500
0.10 kg	AVOROT "EXTRA" UMRÖTEHILFSMITTEL	062700
4.00 kg	Cranberry-Apfel-Mix	862400
0.20 kg	Kulinavo Free Typ Würze	287400

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
"Del. Leberwurst Cranberry / Apfel"
Art.Nr. 082936

Ingredients:

pork liver 26.9 %, pork meat 68.0 %, onions, salt, cranberries, sweetened (cranberries, sugar, starch, sunflowers oil), apple cubes (apples, preservative: E 220 SULPHUR DIOXIDE), toasted onions, spices, dextrose, emulsifier: E 472c citric acid esters of mono- and diglycerides of fatty acids, vanillin sugar (sugar, vanillin), antioxidant: (E 300 ascorbic acid, E 301 sodium ascorbate), spice extracts, preservative: E 250 sodium nitrite

Nutrition declaration:

energy value	1.789kJ
sugar	3,0g
energy value	433kcal
polyols	0,0g
fat	39,8g
protein	14,2g
saturates	13,2g
sodium	0,9g
carbohydrate	4,0g
salt	2,3g



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