



Liver pâté, fine

German guideline:
2.4.3.1.1

Recipe number:
ER2500743

Requirement according to german guideline:

Connective tissue protein-free meat protein (QUID declaration)	>= 11.0
Connective tissue protein-free meat protein in meat protein	>= 82.0

Raw material:

30.00 kg	Fresh pork liver
45.00 kg	Pork belly with rind
20.00 kg	pork belly
5.00 kg	meat stock
100.00 kg	

Spices & processing aids:

1.00 kg	AVO HONIG SPEZIAL	069800
1.00 kg	POWDERED CREAM	077701
1.80 kg	nitrite curing salt	062503
4.00 kg	Pate KP	1262900

casing:

Alu Schalen Gr. M Art.Nr. 1285800
Alu Schalen Gr. L Art.Nr. 1285700

Processing sequence:

1. Cook the jowl thoroughly at +93 °C for 1 hour.
Then add the bacon tops and continue cooking for another hour.
2. Remove the bile ducts from the fresh, clean liver and cut it with 270 g nitrite curing salt and AVO red bubble.
Then remove the mixture.
3. Preheat the cutter with hot stock.
Add the pre-cooked mixture to the cutter. 3,500 rpm.
Add the pâté KP, cream powder, NPS and hot stock and cut everything finely.
Then add the preheated honey.
4. Once a smooth emulsion has formed at approx. +47 °C, add the fine liver mixture. Final temperature +35 °C - +40 °C
5. The filled moulds or bowls are baked or cooked in a convection oven
or similar at approx. +100 °C with moisture
6. Core temperature +72 °C
7. Lightly pour brown-coloured aspic over the cooled pâté surface
and model with decorative items.
8. Finally, pour over the aspic mixture and leave to cool.

Pâté variations:

1. Cranberry pâté (per kg of mixture)
30 g cranberry apple mix Item: 862400
70 g dried cranberries Item: 171102
50 g apple juice

Baked apple pâté

- 50 g baked apple fruit mix Item: 984900
50 g apple juice

Wild mushroom pâté

- 20 g wild mushroom and apricot mix Type: 169400
20 g mixed mushrooms Type: 712601
40 g meat stock (pot)

* Please note the different nutritional values of the respective varieties.

Ingredients:

Schweinefleisch 43% , Schweineleber 28% , Speck,
Nitritpökelsalz (Speisesalz Konservierungsstoff: Natriumnitrit),
Stärke, Dextrose, Gewürze, Blütenhonig,
Antioxidationsmittel: Ascorbinsäure, Säuerungsmittel:
Citronensäure, Gewürzextrakte



Geschmack & Technologie

Nutrition declaration:

energy value	2.174kJ
sugar	2,9g
energy value	526kcal
polyols	0,0g
fat	49,8g
protein	14,2g
saturates	15,6g
sodium	0,8g
carbohydrate	5,3g
salt	2,1g

This application formulation is a manufacturing recommendation based on practical experience and currently applicable food regulations within Germany and the EU. AVO accepts no liability for the practical implementation of the formulation by the user. The manufacturer or distributor is also obliged to ensure compliance with the legal requirements of the respective country of destination for the product.