



# Belly roll filled type truffle

German guideline:  
2.4.2.2.4

Recipe number:  
ER2007257

### Requirement according to german guideline:

Connective tissue protein-free meat protein (QUID declaration)	>= 8.5
Connective tissue protein-free meat protein in meat protein	>= 82.0

### Raw material:

100.00 kg	Boneless pork belly, cartilage, rind
20.00 kg	Pork S III, 3mm minced
10.00 kg	Pork cheek, 3mm minced
10.00 kg	Pork belly, 3mm minced
10.00 kg	Flake ice
<u>150.00 kg</u>	

### Spices & processing aids:

10.00 kg	Brine for belly as cold cuts and belly roll 10%	ER2007252
1.00 kg	Nitrite curing salt E250	062503
0.30 kg	STUTTGART HAM SAUSAGE SÜDDT. SPECI.	038900
0.25 kg	BOILED SAUSAGE GOLD P-5	064400
0.10 kg	truffle flavor	070501
1.00 kg	Truffle 4x4 mm (Tuber aestivum)	4234601

casing:

### Processing sequence:

Prepare the pork belly without the rind, bones and gristle. Cut it lengthwise lying flat, do not cut through the end so that it forms a large surface. Inject the belly with 10% of the brine. Then tumble: 3 hours refrigerated under full vacuum at intervals. (20 min. work / 10 min. break)

### Sausage meat for the filling:

Place the pork 3 mm into the cutter and allow to run dry. Add the cutter aid and NPS and allow 2/3 of the flake ice to run in. At +2°C, add the minced neck bacon and the minced cheeks as well as the remaining flake ice. From +4°C, add the spices and truffle flavoring and churn until +12°C. Finally, fold in the truffle cubes.

Fill the stuffed and lined belly with the sausage meat and roll up. Wrap in cooking foil and pull into a triple net, place in a shrink bag and shrink.

Then cook as follows: At a temperature of +78°C to a core temperature of +72°C. Cool as usual

### Suitable tools:

Professional cooking film 600mm wide Art.No.:990531  
3-fold st. Net Art.No.: 093300  
Shrink bag 400x600mm Art.No.: 990550

### Ingredients:

pork meat, pork bacon, water, salt, black summer truffle (black summer truffle 87 %, water, salt), acidity regulator: E 262 sodium acetates, water, dextrose, stabilizer: (E 450 diphosphate, E 451 triphosphates), spices, antioxidant: (E 301 sodium ascorbate, E 300 ascorbic acid), flavourings

### Nutrition declaration:

Calorific value kJ	1.953KJ
sugar	0,2g
Calorific value kcal	473Kcal
polyols	0,0g
fat	47,4g
protein	10,6g
saturates	3,1g
sodium	0,8g
carbohydrate	0,8g
salt	2,0g



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**Geschmack & Technologie**