



**Geschmack & Technologie**

## Delicatessen liver sausage with truffle

**German guideline:**  
2.4.3.2.1

**Recipe number:**  
ER1808540

### Requirement according to german guideline:

Connective tissue protein-free meat  $\geq 10.0$   
protein (QUID declaration)  
Connective tissue protein-free meat  $\geq 82.0$   
protein in meat protein

### Raw material:

30.00 kg	pork liver
13.00 kg	Pork S III, scalded, 3mm minced
30.00 kg	Pork rumps, scalded, 3mm minced
17.00 kg	Bacon, scalded, 3mm minced
5.00 kg	Steamed onions
5.00 kg	Pork belly trimmings, smoked, scalded, 3mm minced
100.00 kg	

### Spices & processing aids:

2.00 kg	Nitrite curing salt E250	062503
0.10 kg	AVOROT "EXTRA" REDDENING AID	062700
0.50 kg	AVO - ESTER	622900
0.10 kg	AVOGLUT 2000	069700
0.40 kg	FINE DELICATESSEN LIVERW. ORCHID	041200
2.00 kg	Truffle 4x4 mm (Tuber aestivum)	4234601

### casing:

AVO Betex gold fatty, 1.2 kg with imprint "Truffle liver sausage"  
Item no. 082805

### Processing sequence:

Preparation:

1. pre-cut the liver fresh with the AVOROT EXTRA - but without salt.
2. pork heads, dewlaps, bellies and bacon, scalded, mince 3mm.
3. pre-dissolve AVO Ester in hot stock.

Cutter method:

1. pre-cut the pork, bacon, bellies and dewlaps for a few rounds, adding all the spices and additives and additives, except salt.
2. slowly add the hot stock (cooking loss) and homogenize the sausage meat
3. add the pre-cut liver, unsalted, Allow to run in for 5-8 rounds.
4. add the salt and finish emulsifying, finally finally fold in the truffle cubes.

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

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.

Dipping with AVO dipping compound AVOWAX Art. no. 063100

### Ingredients:

pork meat 66.1 %, pork liver 31.7 %, onions, salt, black summer truffle (black summer truffle 87 %, water, salt), emulsifier: E 472c citric acid esters of mono- and diglycerides of fatty acids, spices (contains YELLOW MUSTARD FLOUR), dextrose, flavour enhancer: E 621 monosodium glutamate, sugar, flavourings, antioxidant: (E 300 ascorbic acid, E 301 sodium ascorbate), preservative: E 250 sodium nitrite, CELERY ROOT

### Nutrition declaration:

Calorific value kJ	1.703KJ
sugar	0,8g
Calorific value kcal	412Kcal
polyols	0,0g
fat	38,6g
protein	14,9g
saturates	12,3g
sodium	0,9g
carbohydrate	1,2g
salt	2,3g

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.