



Geschmack & Technologie

Veal liver sausage with truffle

German guideline:
2.4.3.2.1

Recipe number:
ER1900281

Processing sequence:

Compensate for cooking losses with boiler stock!

Preparation:

Pre-chop the liver with 1 g/kg AVOROT Extra - but without salt.

Cutter method:

1. pre-cut the scalded raw material for a few rounds.
2. add the spice preparation kalbsleberwurst free, fried onion and AVO Ester.
3. slowly pour in the kettle stock and chop everything until creamy.
4. Incorporate the pre-cut liver at 35 - 40 °C.
5. add salt and finish emulsifying.

Cutter end temperature:

+ 30 to 40 °C

Fill into the relevant casings

Cook in the cooking cabinet or kettle at + 80 °C to KT + 70 to + 72 °C.
Then leave to cool

Ingredients:

veal 37.8 %, pork meat 33.1 %, pork liver, salt, black summer truffle (black summer truffle 87 %, water, salt), emulsifier: E 472c citric acid esters of mono- and diglycerides of fatty acids, dextrose, spices, maltodextrin, antioxidant: (E 300 ascorbic acid, E 301 sodium ascorbate), frying onion extract, flavourings, preservative: E 250 sodium nitrite

Nutrition declaration:

Calorific value kJ	1.359KJ
sugar	0,6g
Calorific value kcal	328Kcal
polyols	0,0g
fat	29,3g
protein	15,1g
saturates	10,4g
sodium	0,9g
carbohydrate	0,9g
salt	2,1g

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:

25.00 kg	pork liver
35.00 kg	Pork rumps
40.00 kg	Veal / belly loin
100.00 kg	

Spices & processing aids:

2.00 kg	Nitrite curing salt E250 25 kg	062503
0.50 kg	Fine liver sausage/veal liver sausage Free	413500
0.50 kg	AVO - ESTER	622900
0.40 kg	LIQ-WÜRZ FRIED ONION	052700
0.20 kg	AVOROT "EXTRA" ROASTING AID	062700
0.20 kg	truffle flavor	070501
2.00 kg	Truffe 4x4 mm (Tuber aestivum)	4234601

casing:

AVO Betex casings, fatty KD
with imprint "Trüffel-Leberwurst" Art. no.: 0828 05

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