



**Geschmack & Technologie**

# Hausmacher Leberwurst grob im Glas

**Recipe number:**  
ER1604071

## Raw material:

20.00 kg	Pork liver
15.00 kg	Pork head meat
30.00 kg	Dewlap
30.00 kg	Cover grease
5.00 kg	Onions, fresh

## Spices & processing aids:

2.00 kg	Nitritpökelsalz E 250	062503
0.60 kg	GROBESSA Hausmacher-Leberwurst	040800
0.10 kg	Majoran extra gerebelt	711000
1.00 kg	powdered cream	077700

## Processing sequence:

Compensate for cooking losses with kettle broth!

### Preparation:

Boil pork heads (cured for red products) and sort out while hot. Pay attention to the salt content of cured heads!

Cook the other meat material as well.

Mince all the material, including onions, additives and spices 5 mm.

Then mix with the hot broth. temperature after the quantities +35 °C.

Fill the clean jars (note the head space). Put the twist-off lids in hot water for 15 minutes.

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

Cool carefully by draining off the hot water and adding the cold water.

Never shock cold, otherwise the glasses will crack!

## Ingredients:

pork meat 39.1 %, pork bacon 33.3 %, pork liver 19.3 %, onions, salt, POWDERED CREAM, spices (contains YELLOW MUSTARD FLOUR), dextrose, natural flavourings, preservative: E 250 sodium nitrite

## Nutrition declaration:

energy value	1.923 KJ
energy value	466 Kcal
fat	46,3 g
saturates	10,5 g
carbohydrate	1,7 g
sugar	1,0 g
polyols	0,0 g
protein	10,6 g
sodium	0,8 g
salt	2,1 g

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