



Geschmack & Technologie

Sahneleberwurst mit 20% Kalbfleisch

Recipe number:

ER1806643

Raw material:

33.00 kg	Schweineleber
25.00 kg	Pig rams 3mm
20.00 kg	Veal 3mm
17.00 kg	Pork fat 3mm
5.00 kg	Pork belly, raw smoked, scalded, 3mm
1.00 kg	Whipped cream 30%

Spices & processing aids:

0.40 kg	ORCHIDEE Feine Delikatess Leberwurst	041200
2.00 kg	Nitritpökelsalz E 250	062503
0.40 kg	Liq-Würz Frischzwiebel	052800
0.30 kg	Honig-Spezial halal	069800
0.10 kg	AVO-Rot extra halal	062700
0.50 kg	AVO - Ester VLOG halal	622900

Processing sequence:

Preparation:

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

Cutter method:

1. pre-cut pigs' heads, bacon, bellies and dewlaps for a few rounds.
 2. slowly add the hot stock (loss of cooking) and homogenise the sausage meat.
 3. add the pre-chopped liver, unsalted, Allow to run in for 5-8 rounds.
 4. add salt and finish emulsifying.
- Cutter end temperature: +25 °C to +35 °C.
Cook the filled casings at a temperature of +78 °C until a ken temperature of +72 °C is reached.
Then cool and place in cold storage overnight.
When cold, lightly smoke over the casings.
AVOWAX is also suitable for sealing the natural casings.

Ingredients:

pork meat 45.6 %, pork liver 35.0 %, veal 21.2 %, pork rinds, salt, cream (CREAM, stabilizer: Carrageen.), emulsifier: E 472c citric acid esters of mono- and diglycerides of fatty acids, blossom honey, water, spices (contains YELLOW MUSTARD FLOUR), dextrose, flavourings, sugar, flavour enhancer: E 621 monosodium glutamate, antioxidant: (E 300 ascorbic acid, E 301 sodium ascorbate), glucose syrup, preservative: E 250 sodium nitrite

Nutrition declaration:

energy value	1.744 KJ
energy value	422 Kcal
fat	39,4 g
saturates	12,8 g
carbohydrate	1,1 g
sugar	0,9 g
polyols	0,0 g
protein	15,8 g
sodium	0,9 g
salt	2,3 g

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