



Geschmack & Technologie

Currywurst im Glas

Recipe number:

ER1811256

Raw material:

14.00 kg	pork meat S III
6.00 kg	Pork cheek
8.00 kg	Pork cheek coarse layer
6.00 kg	Neck bacon
6.00 kg	ice/water
0.80 kg	salt

Spices & processing aids:

0.48 kg	Rostbratwurst Pikant	021000
60.00 kg	Feine Würzsauce für Currywurst	540850
0.20 kg	Bratwurst-Gold P 5 für weiße Ware	066500

Processing sequence:

Cutter method:

1. pre-cut the meat material dry, then add cooking salt Bratwurst Gold.
 2. chop the ice cream 2 times until the temperature reaches +3 °C.
 3. now chuck in the bacon, 3 mm, and sprinkle in the spices. Churn until the temperature reaches +12 °C.
 4. now churn out the coarse layer to the desired grain size. Cook at +78 °C chamber temperature until the core temperature reaches +72 °C.
- Then cool under cold running water.
Fry the sausage, cut it and put it in a jar. Add the curry sauce.

Mix 400 g sausage and 600 g sauce.

Make sure there is enough headspace.

Cook in the kettle:

At 90 °C for 2 minutes per mm diameter.

Cooking in an autoclave:

Please follow the manufacturer's instructions here

Ingredients:

Currysauce 69.6 % (water, sugar, glucose syrup, tomato purée, apple purée, modified starch, brandy vinegar, salt, acid: E 270 lactic acid, spices, thickening agent: (E 412 guar gum, E 410 locust bean gum), caramel, preservative: (E 202 potassium sorbate, E 211 sodium benzoate), spice extracts), pork meat 33.2 %, pork bacon 6.2 %, glucose syrup, water, salt, spices (contains YELLOW MUSTARD FLOUR, CELERY ROOT), acid: E 330 citric acid, hydrolysed vegetable protein, dextrose, stabilizer: E 450 diphosphate, flavour enhancer: E 621 monosodium glutamate, rapeseed oil (fully hydrogenated), natural flavourings

Nutrition declaration:

energy value	1.243 KJ
energy value	297 Kcal
fat	16,4 g
saturates	4,4 g
carbohydrate	30,0 g
sugar	24,7 g
polyols	0,0 g
protein	6,4 g
sodium	0,8 g
salt	2,1 g

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