



Geschmack & Technologie

Feine Leberwurst im Glas

Recipe number:

ER2100179

Raw material:

20.00 kg	Pork head meat (with mask)
25.00 kg	Pig rams
20.00 kg	Pork belly steamed 3mm minced
25.00 kg	Pork liver raw fresh
10.00 kg	Broth/meat stock

Spices & processing aids:

2.00 kg	Siedesalz fein	062600
0.25 kg	Emulgator CL	1241800
0.10 kg	Zwiebeln getoastet VLOG	739600
0.50 kg	Honigpulver 60 %	072200
0.10 kg	vanillin sugar	748000
0.60 kg	ORCHIDEE Feine Delikatess Leberwurst	041200

Processing sequence:

Compensate for cooking losses with kettle broth!

Preparation:

Mince the liver fresh through the 3 mm slice of the simple set and mix with the evaporated salt to bind.

Scald all the other raw materials in the kettle at 90 °C.

Then finely chop in the cutter at high blade speed, add the emulsifier and the hot kettle stock.

Chop until the temperature reaches 40 °C, then add the liver and spices.

Once everything is well mixed together.

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

Cook in a water bath or convection oven at 80 °C for two hours.

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

Never shock cold, otherwise the jars will crack!

Ingredients:

pork meat 43.5 %, Pork liver 24.1 %, Pork head meat, Broth, salt, spices (contains YELLOW MUSTARD FLOUR), pea flour, blossom honey, sugar, vanillin sugar (sugar, vanillin (1 %)), flavourings, dextrose, carrot, flavour enhancer: E 621 monosodium glutamate

Nutrition declaration:

energy value	1.203 KJ
energy value	290 Kcal
fat	24,7 g
saturates	9,2 g
carbohydrate	1,4 g
sugar	0,9 g
polyols	0,0 g
protein	15,7 g
sodium	0,8 g
salt	2,1 g

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