



Geschmack & Technologie

Rillette Französische Schmalz-Spezialität im Becher

Recipe number:

ER2200431

Raw material:

25.00 kg	Pork S III (preferably sinew-free)
50.00 kg	Pork belly S V
25.00 kg	Bacon / Flomen

Spices & processing aids:

1.50 kg	Würzsalz für Griebenschmalz	168100
0.30 kg	ERPU-Gold pH-Wert-Regler	601200

Processing sequence:

1. render flomen/bacon (to liquid fat).
2. cut the S III pork and pork belly into fist-sized pieces and place in
and put into boil-proof casings or vacuum bags.
3. cook the packed material at +95 °C until the lean meat is soft enough (2-3 hours depending on calibre).
4. after cooking, pour the meat material with the settled broth into the
in the mixer or mixer tub, cool down a little to +50 °C, Spread the AVO seasoning salt (possibly with AVO Erpu-Gold) over the material and
and mix vigorously until the meat is torn into fibres.
5. mix the liquid, cooled fat (see 1) into this mass, so that a homogeneous, smooth cream is formed.
6. Fill the finished product into cups or service trays.

Ingredients:

pork meat 59.3 %, lard, pork bacon, salt, stabilizer: (E 262 sodium acetates, E 331 sodium citrates), spices, antioxidant: (E 301 sodium ascorbate, E 300 ascorbic acid)

Nutrition declaration:

energy value	2.271 KJ
energy value	551 Kcal
fat	56,7 g
saturates	11,6 g
carbohydrate	0,6 g
sugar	0,0 g
polyols	0,0 g
protein	9,4 g
sodium	0,7 g
salt	1,6 g

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