

Hackfleischbällchen im Glas

Recipe number:

ER2300619

Raw material:

9.00 kg Pork S II, 3 mm minced

1.00 kg Water cold

Spices & processing aids:

0.10 kg BBQ-Hackfleisch-Mix 187400 12.00 kg Feine Würzsauce für Schaschlik 585950

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Processing sequence:

Grind all the meat material 3mm.

Put the meat into the blender, along with the complete mixture and the cold water.

Mix everything together well until combined.

Shape the mixture into 30 g balls. Cook them in a hot-air oven at 120 °C until the core temperature reaches + 72 °C.

Mix 100 g balls with 120 g sauce and fill.

Cook in the kettle at a temperature of + 90 °C. For each mm of diameter of the jar / tin / casing, cook for 2 minutes.

For the jar, cool in lukewarm water with a supply of cold water.

Do not shock in cold water, risk of breakage.

Ingredients:

pork meat 40.7 %, water, vegetable (onions, paprika), sugar, tomato purée, water, glucose syrup, brandy vinegar, spices, modified starch, salt, worcester sauce (water, brandy vinegar, sugar, salt, spices (contains MUSTARD FLOUR), thickening agent: E 412 guar gum, flavourings), starch, dextrose, thickening agent: E 412 guar gum, acid: E 270 lactic acid, natural flavourings, preservative: (E 202 potassium sorbate, E 211 sodium benzoate), caramel, stabilizer: E 331 sodium citrates, yeast extract, hydrolysed vegetable protein, antioxidant: E 300 ascorbic acid, smoke flavouring

Nutrition declaration:

energy value	502 KJ
energy value	119 Kcal
fat	4,3 g
saturates	1,0 g
carbohydrate	11,0 g
sugar	7,7 g
polyols	0,0 g
protein	8,4 g
sodium	0,4 g
salt	1,1 g

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