



**Geschmack & Technologie**

## Burnt Ends vom Schweinebauch

German guideline:

Recipe number:

ER2500564

04.6.4.007

Processing sequence:

Dice the pork belly, season with Hot Smokey Rub and leave to marinate for at least 2 hours.

Fry the seasoned cubes until cooked and golden brown.

Mix the finished seared cubes with the Fine Seasoning Sauce for Currywurst and place in aluminum trays.

Requirement according to german guideline:

Raw material:

1,000.00 Schweinebauch gewürfelt

g

1,000.00

g

BBQ: 15 minutes. + 160 °C

Oven: 15 minutes + 140 °C.

Airfryer: 10 minutes + 180 °C

Spices & processing aids:

40.00 g Hot Smokey Rub

1829400

600.00 g Feine Würzsauce für

540850

Currywurst

Ingredients:

pork meat, pork bacon, water, sugar, glucose syrup, tomato purée, spices (contains YELLOW MUSTARD FLOUR), modified starch, apple purée, brandy vinegar, sea salt, salt, cane sugar, acid: E 270 lactic acid, paprika smoked (paprika, smoke), thickening agent: (E 412 guar gum, E 410 locust bean gum), caramel, smoked salt (salt, smoke), preservative: (E 202 potassium sorbate, E 211 sodium benzoate), spice extracts

casing:

Nutrition declaration:

energy value	1.766kJ
sugar	13,6g
energy value	426kcal
polyols	0,0g
fat	36,8g
protein	6,6g
saturates	1,7g
sodium	0,5g
carbohydrate	16,7g
salt	1,4g

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