



**Geschmack & Technologie**

# Rillette French Lard Speciality in a Tub

**Guideline:**  
2.2313.9

**Recipe number:**  
ER2200431  
20.2.0.001

## Requirements as per guideline:

|   |          |
|---|----------|
| Meat protein without connective tissue (QUID declaration) | > = 5.0  |
| Meat protein without connective tissue in meat protein    | > = 65.0 |

## Starting material:

|           |   |
|-----------|---|
| 25.00 kg  | Pork S III (with as little sinew as possible) |
| 50.00 kg  | Pork belly S V                                |
| 25.00 kg  | Pork bacon / Flat fat                         |
| 100.00 kg |   |

## Seasonings & additives:

|         |   |         |
|---------|---|---------|
| 1.50 kg | Seasoning Salt for Lard with Crispy Pork Skin | 168.100 |
| 0.30 kg | ERPU GOLD 1 KG                                | 601.200 |

## Processing procedure:

### Manufacturing:

1. Render the fat/ bacon (until it is a liquid).
2. Cut the pork S III and belly into fist-sized pieces and fill into boil-proof casings or shrink bags.
3. Cook the packed material at + 95° C until the lean meat is sufficiently tender (2-3 hours depending on the calibre).
4. Following cooking put the meat material and the reduced stock into a mixer or mixing tub, allow to cool slightly to + 50°, sprinkle the AVO seasoning salt over the material and mix firmly until the meat breaks down into fibres.
5. Add the liquid cooled fat (see Step 1) to the mixture and mix until a homogeneous, spreadable mass forms.
6. Fill the finished product into tubs or serving bowls.

## Ingredients:

Pork, pork lard, pork bacon, table salt, stabiliser: (E 262 Sodium acetates, E 331 Sodium citrates), seasonings, antioxidant: (E 301 Sodium ascorbate, E 300 Ascorbic acid)

## Nutritional values:

|                       |         |
|-----------------------|---------|
| Calorific value KJ    | 2,271KJ |
| Sugar                 | 0.0g    |
| Calorific value Kcal  | 551Kcal |
| Protein               | 9.4g    |
| Fat                   | 56.7g   |
| Sodium                | 0.7g    |
| Saturated fatty acids | 11.6g   |
| Salt                  | 1.6g    |
| Carbohydrates         | 0.6g    |