



Stuffed Rolled Belly "Krakow Style"

Guideline:
2.222.4

Recipe number:
ER2007253
01.2.2.2.001

Requirements as per guideline:

Meat protein without connective tissue > = 8.5
(QUID declaration)
Meat protein without connective tissue in > = 82.0
meat protein

Starting material:

100.00 kg	Pork belly without bones, gristle, rind
20.00 kg	Pork S III, minced at 8mm
12.50 kg	Pork cheeks, minced at 3mm
10.00 kg	Pork belly, minced at 3mm
7.50 kg	Ice water
150.00 kg	

Seasonings & additives:

10.00 kg	Brine for rolled belly 10%	ER2007253
		3
1.00 kg	Nitrite curing salt E250 25 kg	062.503
0.25 kg	+ BRÜHWURST GOLD P 5	064.400
0.30 kg	Krakauer hearty without glutamate	100.100
0.05 kg	EU GARLIC GRANULATE	707.100
0.07 kg	GARLIC PASTE 1 KG	707.200

Casings:

Professional cooking foil 600mm wide Art. No.:990531
triple strength Net Art. No.: 093300 shrink bag 400x600mm
Art. No.: 990.550

Processing procedure:

Prepare the pork belly without rind, bones and gristle.
Lay flat and cut open lengthwise but do not sever at the end to create a large surface.
Inject the belly with 10% of the curing brine.
Following this, tumble:
Tumble for 3 hours on a cooled interval setting (20 mins work / 10 mins break) under a full vacuum.

Sausage meat for the filling:

Mince the pork on an 8 mm setting and put in the cutter.
Start the mixing setting and add the cutter additives and nitrite curing salt. Following this, pour in the cold water.
Mix until the mixture starts to bind, then add the 3 mm belly mince and the 3 mm cheek mince and sprinkle in the seasonings.
Continue to mix all the ingredients thoroughly until the sausage meat binds.

Fill the tumbled, flattened belly with the sausage meat and roll up.
Wrap in cooking foil and place in a triple-strength net before placing in a shrink bag and vacuum sealing.

Following this, cook as follows:

Cook at +78°C until the product reaches a core temperature of +72°C,
then allow to cool as usual.

Ingredients:

Pork 63.3 %, pork bacon, potable water, table salt, moderated spirit vinegar, water, dextrose, stabiliser: (E 450 Diphosphates, E 451 Triphosphates), antioxidant: (E 301 Sodium ascorbate, E 300 Ascorbic acid), garlic, rapeseed oil (fully hydrogenated) acidifier: E 330 Citric acid, natural flavouring, seasoning, sugar, preservative: E 250 Sodium nitrite

Nutritional values:

Calorific value KJ	1,995KJ
Sugar	0.2g
Calorific value Kcal	484Kcal
Protein	10.9g
Fat	48.5g
Sodium	0.9g
Saturated fatty acids	3.3g
Salt	2.2g
Carbohydrates	0.7g