



Geschmack & Technologie

Delicatessen Liver Sausage with Truffle

Recipe number:
ER2500738

Raw material:

28.00 kg	pork liver
15.00 kg	pork S III, scalded, 3 mm ground
35.00 kg	pork jowls, scalded, 3 mm ground
17.00 kg	pork back fat, scalded, 3 mm ground
5.00 kg	sweated onions

Spices & processing aids:

2.00 kg	Nitritpökelsalz E 250	062503
0.40 kg	ORCHIDEE Feine Delikatess Leberwurst	041200
0.30 kg	Liq-Emulgator E472c	4563500
0.10 kg	AVO-Rot extra halal	062700
0.20 kg	Trüffelaroma halal	070501
2.00 kg	Trüffel 4x4 mm (Tuber aestivum)	4234601
	1 kg ATG	

Processing sequence:

Preparation: 1. Pre-cut fresh liver with AVOROT EXTRA, without salt. 2. Grind scalded pig heads, jowls, bellies and back fat through a 3 mm plate.

Bowl-cutter method: 1. Pre-cut pork, back fat, bellies and jowls for a few revolutions; add all spices and processing aids except salt. 2. Slowly add hot cooking liquor (cooking loss) and homogenize the batter. 3. Add unsalted pre-cut liver; run for 5-8 revolutions. 4. Add salt and finish emulsifying; fold in truffle cubes.

Final bowl-cutter temperature: +30 °C to +40 °C

Cook at +78 °C to a core temperature of +72 °C. Cool and transfer to cold store.

Cold-smoke the following day: dry 30 min at +25 °C, smoke 30 min at +25 °C.

Dip in AVO dipping compound AVOWAX, item no. 063100.

Ingredients:

pork meat, pork liver, onions, pork rinds, salt, summer truffle, emulsifier: (E 472c citric acid esters of mono- and diglycerides of fatty acids, E 322 sunflower lecithin), water, spices (contains YELLOW MUSTARD FLOUR), maltodextrin, dextrose, flavourings, sugar, flavour enhancer: E 621 monosodium glutamate, antioxidant: (E 300 ascorbic acid, E 301 sodium ascorbate, E 306 tocopherol, E 304 fatty acid esters of ascorbic acid), preservative: E 250 sodium nitrite, coconut oil, thickening agent: E 414 gum arabic (acacia gum), carrier: E 1518 glyceryl triacetate

Nutrition declaration:

energy value	1.700kJ
energy value	411kcal
fat	38,4g
saturates	12,7g
carbohydrate	1,3g
sugar	0,8g
protein	14,9g
sodium	0,9g
salt	2,3g
fibres	0,3g

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