



NON-BINDING DECLARATION RECOMMENDATION:

Pork (58%), drinking water, young beef (21%), fat, pork rinds, table salt, spices (contains **MUSTARD**), stabiliser: E450; emulsifier: E472; dextrose, herbs, maltodextrin, seasoning, spice extracts

Recipe ID: 2037

* All compound foods and ingredients used must be labelled with those of the respective manufacturer in addition to our information.

Weisswurst Munich Style

INGREDIENTS:

25 kg	Pork fat	S VII
25 kg	Crushed ice	
20 kg	Veal	JR III
20 kg	Pork	S III
10 kg	Rinds cooked	
2 kg	Table salt	
0.5 kg	Nuba-Bratfest 2000 CL	Art. No. 404900
0.5 kg	Münchner Weißwurst CL	Art. No. 288000
0.3 kg	Nubassan B Super CL/AF	Art. No. 401000
0.2 kg	Onions minced	Art. No. 1821
0.1 kg	Petersilie chopped	Art. No. 1480

PROCESSING:

Cook the pork rinds until tender, then cool them in ice water and mince to 3 mm. Mince the JR III, S III, and S VII to 3 mm and add them to the cutter. Add Nubassan B Super CL/AF, Nuba-Bratfest 2000 CL/AF, Münchner Weißwurst CL, and table salt, and run the cutter dry for a few rounds. Then incorporate the first third of the ice. At 3 °C, add the remaining ice in two portions. Finish the cutting process and run the final few cycles at a slow speed to remove air. Meanwhile, pre-mix the minced pork rinds, chopped onions, and flaked parsley. Stuff the sausage meat into 30/32 mm pork casings and scald at 72 °C for approximately 30 minutes. Then cool in a water bath or by showering.

PREPARATION:

Cook the white sausage in a bain-marie at approx. 76 °C.