

Smoked Fat Extra Spicy, Wet-Dry Curing Method



NON-BINDING DECLARATION RECOMMENDATION:

Pork, nitrite curing salt (table salt, preservative: E250),
spice extracts, spirit vinegar, sugar, glucose syrup, dextrose,
natural flavouring, antioxidant: E301; stabiliser: E450;
acidifier: E330; smoke flavouring

Recipe ID: 2895

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

INGREDIENTS:

100 kg Pork leg with fat

Dry Curing Mixture:

2.8 kg Nitrite curing salt

0.54 kg Nuba-Roh-Pök WL/PH CL/AF Art. No. 423300

10 KG INJECTION BRINE OF APPROX. 10%:

6.1 kg Drinking Water

2.5 kg Nuba-Würzferm Liquid Art. No. 557010
CL/AF

0.86 kg Nitrite curing salt

0.54 kg Nuba-Roh-Pök WL/PH CL/AF Art. No. 423300

PROCESSING:

Pre-mix the Nitrite curing salt and Nuba-Roh-Pök WL/
PH CL/AF for the injection brine and stir immediately into
the cold water. Add Nuba-Würzferm Liquid CL/AF and stir
again. Inject the cut ham pieces (injection volume: 10%
of the fresh meat weight) and place them in the tumbler.
Prepare the dry curing mixture, sprinkle it over the pork
legs in the tumbler and mix briefly. Cure under vacuum
for 3 days, turning the tumbler twice every 2–3 hours to
redistribute the salt, and vent the tumbler occasionally.
Then remove the ham pieces from the tumbler and soak
them in the remaining brine at a maximum of 8 °C for
approx. 3 days. Subsequently, allow them to cure at 12–15
°C for 1–2 days, possibly in a ham press. Then hang up the
ham pieces and place them in the smoking unit to redden
for 1 hour at approx. 30 °C and dry for 3.5 hours. Repeat
the following steps until the desired smoking intensity is
achieved:

Smoking: 20 minutes at approx. 30 °C

Drying: 10 minutes at approx. 35 °C

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