



Salami with Cheese

INGREDIENTS:

40 kg	Turkey thigh meat	
30 kg	Beef	R I
25 kg	Turkey fat	
5 kg	Hard or semi-hard cheese*	
2.5 kg	Nitrite curing salt	
1.2 kg	Raw Sausage Balkan CL	Art. No. 653052
0.03 kg	Nuba-Roh-Pök Ripening Cultures CL/AF	Art. No. 471000

NON-BINDING DECLARATION RECOMMENDATION:

Turkey meat, beef, turkey fat, CHEESE* (5%), nitrite curing salt (table salt, preservative: E250), spices (contains CELERY), dextrose, seasoning, antioxidant: E301; flavour, smoke, sugar

PROCESSING:

Cut hard or semi-hard cheese into approx. 0.5 cm cubes and freeze. Mince beef and turkey thigh meat to 3 mm and deep freeze. Finely mince turkey fat and also deep freeze. Allow the beef and turkey thigh meat to thaw slightly, then pre-mince with Raw Sausage Balkan CL and Nuba-Roh-Pök Ripening Cultures CL/AF to a 5 mm grain size. Now mince the frozen turkey fat to the desired grain size, sprinkling in the nitrite curing salt as you go. Finally, mix in the frozen cheese cubes and, if necessary, cut again. Immediately fill into raw sausage casings and ripen according to the Nubassa ripening plan for shortened natural ripening.

Recipe ID: 323

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

Taste • Tradition • Technology

This recipe has been developed in all conscience, but as the implementation is out of our influence, we can't give guarantees.

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