



Bierschinken without Stabilisers, with Natural Spices

INGREDIENTS:

55 kg	Pork	S I
14 kg	Pork	S II
11 kg	Neck / back fat	S VIII
11 kg	Flake ice	
5 kg	Pork cheeks	S VI
4 kg	Beef	R II
2 kg	Nitrite curing salt	
0.8 kg	Nubassan A CL/AF	Art.No. 401001
0.6 kg	Bierschinken N CL	Art. No. 156100
0.1 kg	Nuba-Würzrot CL/AF	Art. No. 500305

NON-BINDING DECLARATION RECOMMENDATION:

Pork (82%), drinking water, beef (4%), bacon, nitrite curing salt (table salt, preservative: E250), spices (contains MUSTARD), flavouring, spice extracts, dextrose, vegetable extracts

PROCESSING:

Cut S I the day before into cubes with an edge length of approx. 1.5 cm, tumble with the appropriate ingredients (nitrite curing salt, Nubassan A CL/AF, Bierschinken N CL, Nuba-Würzrot CL/AF) for approx. 45 minutes under full vacuum at approx. 4 °C and leave to flavour overnight in cold storage.

S II, S VII, R II and S VI, well chilled, mince to 3 mm. Tumble the minced mixture with the remaining Nubassan A CL/AF for a few rounds. At approx. 3 °C, add half the flake ice whilst sprinkling in the remaining Nitrite curing salt. At approx. 3 °C, add the remaining flake ice. At approx. 6 °C, sprinkle in the remaining Bierschinken N CL and Nuba-Würzrot CL/AF, then clear the cutter lid and finely cut the sausage meat to a final cutter temperature of 12 °C. Run the final rounds at a slow speed to release air. Tumble the Bierschinken cubes for approx. 10 minutes, then tumble with the sausage meat until well combined. Fill the Bierschinken sausage meat into sausage casings and roast at approx. 12 °C for approx. 1 hour. Then scald at approx. 75 °C to a core temperature of 72 °C. Cool in a water bath.

Recipe ID: 3791

* 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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