



Teufli -Medium Coarse Grilled Bratwurst- CL/AF

INGREDIENTS:

35 kg	Pork	S III
30 kg	Pork belly	S IV
12 kg	Pork	S II
10 kg	Neck/back fat	S VII
8 kg	Crushed ice	
5 kg	Pork cheeks	S VI
1.9 kg	Table salt	Art.No. 491000
2 kg	Teufli Sausages CL/AF	Art.No. 280100
0.8 kg	Nubassan B Plus CL/AF	Art.No. 406000

NON-BINDING DECLARATION RECOMMENDATION:

Pork (78 %), bacon, drinking water, table salt, spices, stabiliser: E450; emulsifier: E472; dextrose, spice extracts, rapeseed oil.

ATTENTION:

In its raw state, this product falls under regulation (EC) 853/2004!

Recipe ID: 3828

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

PROCESSING:

Mix S III and S IV with a proportionate amount of table salt, Nubassan B Plus CL/AF and Teufli sausages CL/AF, then pre-mince to 13 mm. Mince S II, S VII and S VI to 3 mm, place in the cutter and dry-cut for a few rounds with the remaining Nubassan B Plus CL/AF. Then incorporate half the ice in two batches and sprinkle in the remaining table salt. At 3 °C, add the second half of the ice. Incorporate the remaining Teufli Sausages CL/AF seasoning at 6 °C and finely cutter the sausage meat. At 10 °C, incorporate the prepared filling and cutter to the desired texture, ensuring the cutter temperature does not exceed 12 °C. Fill the sausage meat into 24/26 mm casings and twist to the desired size. Pack the raw product in Atmos packs or parboil the Teufli medium-coarse barbecue sausage CL/AF at approx. 76 °C to a core temperature of 72 °C. Then cool in a water bath or by showering.

PREPARATION:

Grill or fry the Teufli -Medium Coarse Grilled Bratwurst- CL/AF on both sides on the grill or in a pan. Raw: grill or fry for 8 - 10 minutes on both sides, turning occasionally. Scalded: grill or fry for about 6 minutes on both sides.