



Coarse Grilled Bratwurst -With Smoked Paprika- CL/AF

INGREDIENTS:

60 kg	Pork	S II
40 kg	Pork Belly	S IV
1.8 kg	Table Salt	
1.5 kg	Bratwurst With Smoked Paprika CL/AF	Art.No. 215156
0.5 kg	Nuba Würzferm Liquid CL/AF	Art.No. 557010
0.5 kg	Nuba Bratfest 2000 CL/AF	Art.No. 404900

PROCESSING:

Mix S II and S IV with Nuba-Würzferm liquid CL/AF, mince to 3 mm and add to the mixer. Pre-mix table salt, Bratwurst With Smoked Paprika CL/AF and Nuba-Bratfest 2000 CL/AF dry, sprinkle on the minced material in the mixer and mix until well bound. Then fill into pork casings 26/28 mm cal. and scald at approx. 72 °C to a core temperature of 70 °C. Then cool in a water bath or by showering.

PREPARATION:

Coarse grilled Bratwurst -With Smoked Paprika- CL/AF grill or fry on both sides on the barbecue 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.

ATTENTION:

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

NON-BINDING DECLARATION RECOMMENDATION:

Pork (96 %), salt, spices (0.3 % smoked paprika), spice extracts, spirit vinegar, smoked sugar, dextrose, emulsifier: E472; maltodextrin, herbs

Recipe ID: 4280

* 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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