



Franconian Bratwurst With Marjoram CL/AF

INGREDIENTS:

60 kg	Pork	S II
40 kg	Pork belly	S IV
1.8 kg	Table salt	Art. No. 491000
0.7 kg	Franconian Bratwurst With Marjoram CL/AF	Art. No. 211001
0.5 kg	Nuba Bratfest 2000 CL/AF	Art. No. 404900
0.5 kg	Nuba Würzferm Liquid CL/AF	Art. No. 557010

PROCESSING:

Mix S II and S IV with Nuba-Würzferm liquid CL/AF and grind well cooled to 3 mm. Place the minced material in the cutter and mix homogeneously with salt, Franconian Bratwurst with Marjoram CL/AF and Nuba-Bratfest 2000 CL/AF until lightly bound. Fill the sausage meat into 22/24 mm or 24/26 mm chunks and twist to the desired size.

PREPARATION:

Grill or fry on all sides for 4 - 5 minutes.

ATTENTION:

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

NON-BINDING DECLARATION RECOMMENDATION:

Pork (97 %), salt, spice extracts, spices and herbs (0.1 % marjoram), emulsifier: E472; dextrose, maltodextrin, spirit vinegar

Recipe ID: 4359

* 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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