



Homemade Grilled Bratwurst CL/AF -With A Hint of Caraway-

INGREDIENTS:

60 kg	Pork	S II
40 kg	Pork Belly	S IV
1.8 kg	Table Salt	Art. No. 491000
0.6 kg	Homemade Grilled Bratwurst CL/AF -With A Hint Of Caraway-	Art. No. 215155
0.5 kg	Nuba Bratfest 2000 CL/AF	Art. No. 404900

NON-BINDING DECLARATION RECOMMENDATION:

Pork, table salt, spices (0.1 % caraway), emulsifier: E472; dextrose, maltodextrin, spice extracts

PROCESSING:

Mince S II and S IV well cooled to 3 - 5 mm. Place the minced meat in the mixer. Pre-mix and sprinkle on the dry cooking salt, Homemade Grilled Bratwurst CL/AF -with a Hint of Caraway- and Nuba Bratfest 2000 CL/AF. Mix everything homogeneously to a light consistency. Fill the sausage meat into 28/30 mm pork casings and twist to the desired size. Pack the raw product in atmos packs or scald the Homemade Grilled Bratwurst CL/AF -with a Hint of Caraway- 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 Homemade Grilled Bratwurst CL/AF -with a Hint of Caraway- on both sides on the BBQ or in a pan. Raw: grill or fry on both sides for 8 - 10 minutes, 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!

Recipe ID: 4458

* 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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