



BBQ Bratwurst with Roasted Onions 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	Flake Ice	
5 kg	Pork Cheeks	S VI
1.8 kg	Table Salt	Art. No. 491000
1 kg	Coarse Bratwurst CL/AF	Art. No. 215100
0.8 kg	Nubassan B Plus CL/AF	Art. No. 406000
0.6 kg	Roasted Onions Gluten-Free CL/AF	Art. No. 1841

NON-BINDING DECLARATION RECOMMENDATION:

Pork (78 %), fat, drinking water, table salt, spices, roasted onion (0.6 %; onions (80 %), sunflower oil), stabiliser: E450; emulsifier: E472; dextrose, spice extracts.

ATTENTION:

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

Recipe ID: 4469

* 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 proportionate table salt, Nubassan B Plus CL/AF and Coarse Bratwurst CL/AF and pre-mince to 13 mm. Mince S II, S VII and S VI to 3 mm, place in the cutter and dry churn with the remaining Nubassan B Plus CL/AF for a few rounds. Then incorporate half the ice for two rounds and sprinkle in the remaining table salt. At 3 °C, add the second half of the ice. Add the remaining spice Coarse Bratwurst CL/AF at 6 °C and finely cutter the sausage meat. At 10 °C, mix in the prepared cuttered sausage meat with Roasted Onions Gluten-Free CL/AF and cutter to the desired grain size, not exceeding a final cutter temperature of 12 °C. Fill the sausage meat into 24/26 mm and twist to the desired size. Pack the raw product in atmos packs or scald the BBQ Bratwurst with Roasted Onions 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 BBQ Bratwurst with Roasted Onions 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.