



BBQ-Bratwurst Garlic Cheddar

INGREDIENTS:

30 kg	Pork	S III
28 kg	Pork Belly	S IV
12 kg	Pork	S II
10 kg	Neck/Back Fat	S VII
8 kg	Flake Ice	
7 kg	Cheddar	
5 kg	Pork Cheeks	S VI
1.7 kg	Table Salt	Art. No. 491000
1 kg	Coarse Grilled Bratwurst CL/AF	Art. No. 215100
0.8 kg	Nubassan B Plus CL/AF	Art. No. 406000
0.5 kg	Garlic Liquid CL/AF	Art. No. 552000

NON-BINDING DECLARATION RECOMMENDATION:

Pork (37 %), bacon, drinking water, cheddar* (7 %), salt, spices, dextrose, spice extracts (0.06 % garlic extract), stabiliser: E450; emulsifier: E472; glucose syrup.

ATTENTION:

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

Recipe ID: 4470

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

PROCESSING:

Granulate Cheddar in the cutter to 2 - 5 mm and remove. Mix S III and S IV with proportionate table salt, Nubassan B Plus CL/AF and Coarse Grilled Bratwurst CL/AF and pre-grind to 13 mm. Mince S II, S VII and S VI to 3 mm, place in the chopper and dry churn with the remaining Nubassan B Plus CL/AF for a few rounds. Then work in 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 Grilled Bratwurst CL/AF at 6 °C and finely chop the sausage meat. At 10 °C, mix in the prepared chopped sausage and the granulated cheddar, seasoning with Liquid Garlic CL/AF and chop to the desired size. Do not exceed a final chopping temperature of 12 °C. Pour the sausage meat into 24/26 mm calibre chafers and twist to the desired size. Pack the raw product in atmos packs or scald the BBQ Bratwurst meat 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 BBQ Bratwurst Garlic Cheddar 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.

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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