



Spinach-cheese Bratwurst

NON-BINDING DECLARATION RECOMMENDATION:

Pork (60%), bacon, drinking water, cooked ham* (9.7%), spinach leaves (9.7%), CHEESE* (4.8%), table salt, spices (contains **MUSTARD**), dextrose, antioxidants: E300, E301; Stabilisers: E331, E450; Emulsifier: E472; Spice extracts

Recipe ID: 671

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

INGREDIENTS:

22.5 kg	Pork	S III
22.5 kg	Pork belly	S IV
13.5 kg	Crushed ice	
9.0 kg	Backfat	S VIII
7.5 kg	Pork cheeks	S VI
1.9 kg	Table salt	
0.8 kg	Nubassan B plus CL/AF	Art. No.406000
0.4 kg	Grobe Grillbratwurst F CL	Art.No.203000

INLAY:

10 kg	Cooked ham, cubed*
10 kg	Leaf spinach, deep-frozen
5 kg	Cheese, cubed*

PROCESSING:

Let the spinach and drain it. Mince the pork belly S IV with a proportion of table salt, coarse farmer's bratwurst F CL and Nubassan B Plus CL/AF to a grain size of 5 mm. Mince S III, S VIII and S VI separately to 3 mm. Dry-cut the minced S III in the cutter with the remaining table salt, coarse farmer's bratwurst F CL and Nubassan B Plus CL/AF for a few cycles. At 3 °C, add the first third of the flake ice. Cut the minced S VI and S VIII together with the second third of the flake ice at 5 °C. At 4 °C, add S IV and the remaining flake ice. Finely cut the mixture at high speed until it reaches 10 °C. Fold in the spinach, cooked ham and cheese and chop to a 3–4 mm texture. Do not exceed a cutter temperature of 12 °C during this process. Fill into pork casings (26/28 mm calibre) or string casings (24/26 mm calibre) and portion into 80–100 g portions. Parboil at 76–78 °C to a core temperature of 72 °C. Cool in a water bath or by showering.