

CHORIZO Original

Overview

A fermented and dried pork sausage, which originates from Spain. Very distinct flavour. The sausages are either eaten hot (simmered in hot water or in a stew) or cold in slices.

Material

1. MEAT

Pork 95V	0C	15.0 kg = 30%
Pork 95VL,	-4C	15.0 kg = 30%
Pork 50VL,	-4C	20.0 kg = 40%
BATCH WEIGHT		50.0 kg = 100%

2. INGREDIENTS

		<u>per kg meat</u>	<u>for 50 kg batch</u>	
CMT Continental Curing Salt	4061	28 gr	1.400 gr	2.8%
CMT Chorizo Seasoning	53.20620	26 gr	1.300 gr	2.6%
SG38 Starter Culture	44.00609		15 g	
Garlic Powder optional	505/00	1.5gr		

3. CASING

Natural hog casings 38/42 (DAT red) or CMT English 32/35 spooled or Dohr 30/32 zip tube

Process

- Mix chilled pork 95VL with the ingredients except the salt and mince through 3mm plate.
- Mix frozen pork with salt and the already minced pork and mince through 8 mm plate.
- Fill into casings and bind to rings.
- Transfer to climate chamber and follow following program:

Stage	Duration	Temp C	rel humidity %	pH
1	24 h	25-27	92-94	
2	12 h	22	90	
3	smoke lighty for approx 30 min			
4	24 h	20	85	4.8-4.9
5	48h	16	75	

- Transfer fermented sausages from the climate chamber to a suitable drying area and continue to mature the sausages at 12C and 80- 82% rel. humidity until they are sold. Weight loss should be approx 25-30%.

The above recipe and processing information is accurate to the best of our knowledge. Yet no responsibility or liability can be accepted for any eventual product failure.