

THUERINGER SAUSAGE “BRATWURST”

Overview

The classic German high meat-content fresh or scalded sausage. Ideal speciality-sausage.

GLUTEN-FREE.

Materials

1. MEAT

Pork 95VL	4.0 kg (40.0%)	
Pork fat 10VL	2.0 kg (20.0%)	
Pork 50VL, cut in 1" cubes	<u>2.5 kg (25.0%)</u>	8.5 kg (85.0%)

2. WATER/ICE

<u>1.5 kg (15.0%)</u>
10.0 kg (100.0%)

3. INGREDIENTS

Cooking salt		150 g (1.5%)
Thuringer Meisterklasse Seasoning	159/02	70 g (0.7%)
Bullifrisch P	488/30	60 g (0.6%)

4. CASINGS

CMT Hog Casings cal 30/32 or 32/35

Process

1. Mince pork 95VL and pork 10VL through 5mm plate.
2. Add water/ice and all ingredients to minced meat and mix thoroughly until all water is absorbed.
3. Add pork belly (50VL), mix well and remince everything through 5mm plate.
4. After remincing the mix/paste has to be worked by hand for some minutes to ensure that enough protein is available to bind the fat and water.
5. Fill into hog casings.
6. **OPTIONALLY** the filled sausages can be scalded in hot water at 75-80C to a core temperature of 72C. If this is done, the protein will degenerate and the sausage will gain the typical texture and color of a "Bratwurst". No preservative has to be added in this case to increase shelf life. After heating, the sausages should be cooled down in cold water. When cold they can be vacuum packed.

Useful Tips

1. The product **does not contain any preservative** and must not be sold after 3 days after manufacture if manufactured as a fresh sausage. Yet adding small quantities of Sodium Sulphite (917/00; 10 gr of 10 kg batch) increases the shelf life to up to 7 days.
2. Always use well chilled meat and store the sausages at 2C.

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