

Fried sausage with carrots

MATERIAL

40 kg Pork SII
10 kg Pork SVI
10 kg Pork SV
40 kg Carrots, frozen

INGREDIENTS PER KG

10 g Bratwurst Grillianer	230101
10 g Optimizer BW	270472
3 g Brätfix	118911
22 g Table salt	

CASINGS

Sheep natural casings diam. 18/20

PREPARATION

1. Grind meat and carrots through the 4 mm plate
2. Mix ground material with remaining ingredients until the mass shows a good bind
3. Stuff the mass into natural casings, twist to desired length
4. Scald the sausages at 72–74 °C to a core temperature of 70 °C
5. Shower and store in the cooler over night
6. Pack the next day

No liability. This recipe is the result of practical experience and research. All information is given without guarantee.
Please observe the respective legal foodstuff regulations; responsibility on our part is therefore excluded.

Gewürzmilller



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