

Fried Sausage with Potatoes

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INGREDIENTS

30 kg	pork II
15 kg	ice
20 kg	pork shoulder, lean
35 kg	pork belly
100 kg	base emulsion
15 kg	potatoes, peeled and pre-cooked

WIBERG INGREDIENTS PER KG

6 g	Pork Fried Sausage/Coarse Fried Sausage	136096
5 g	Class W	135646
1 g	Majoran, rubbed	106925
5 g	Toasted Onion	119135
7 g	Leek Flakes dried	107893
20 g	Common Salt	

WIBERG CASINGS

pork casings, nom. diamter 26/28

PREPARATION

1. Roughly chop pork II with Class W
2. Add half of the ice and salt
3. Chop the mixture finely on high (to approx. 2 – 4 °C)
4. Add the remaining ice and ingredients (except Leek Flakes and Toasted Onion)
5. Chop the mixture finely to approx. 2 – 4 °C
6. Chop in the shoulder and belly meat to approximately 8 mm
7. Add the potatoes, Toasted Onion and Leek Flakes and cut to approximately 5 mm
8. Stuff into the pork casings and twist off
9. Scald at 72 – 74 °C
10. Cool in a shower or basin

* Acc. to label

Without liability. This recipe is the result of practical experience and research. All details are given without guarantee. Please observe the respective legal foodstuff regulations; responsibility on our part is therefore excluded.

