

Jalapika Coarse Fried Sausage

F1176_en

INGREDIENTS

20 kg	pork meat II
<u>10 kg</u>	ice
30 kg	basic emulsion
30 kg	pork belly
<u>40 kg</u>	pork meat II
100 kg	

WIBERG INGREDIENTS PER KG

6 g	Rostbratwurst Chef	135139
1 g	Würzomat A	136253
20 – 22 g	Common Salt	
	Bräffix	118911*
15 – 20 g	Jalapika	180999

CASINGS

Sheep casings Nom. diameter 20/22

PREPARATION

1. Emulsify pork meat II, ice and the WIBERG ingredients
2. Mix Jalapika to the emulsion and cut for 3 – 5 rounds if desired
3. Grind pork meat II and pork belly (4 mm)
4. Blend the grinded inlay material with the basic emulsion
5. Stuff into pork casings and twist off
6. Scald at 72 to 74 °C or sell raw

* 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.

