

# Jalapika Fried Sausage

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### INGREDIENTS

15 kg	veal II
30 kg	pork II
30 kg	fat trimmings/back fat
<u>25 kg</u>	ice/water
100 kg	

### WIBERG INGREDIENTS PER KG

5 – 6 g	Bratwurst Super	135094
1 g	Würzomat D	135016
20 – 21 g	Common Salt	
5 g	Class W	136084
15 – 20 g	Jalapika	180999

### CASINGS

Sheep Casings      Nom. diameter 20/22

### PREPARATION

1. Chop lean meat with Brätfix
2. Add half of the ice/water and salt
3. Chop the mixture finely on high speed (to approx. 2 – 4 °C)
4. Add the fatty ingredients and emulsify (approx. 12 – 14 °C)
5. Add the remaining ice/water and ingredients  
The amount of ice may vary depending on the cooled material and machine speed.  
Chopping for too long because the mixture is too cold can impair the consistency and bite.  
The temperature ranges are guides.
6. Continue to chop until a final temperature of approx. 10 to 12 °C is reached
7. Mix Jalapika to the emulsion and cut for 3 – 5 rounds if desired
8. Fill pork casings and twist off
9. Scald at 72 to 74 °C
10. Cool in shower or basin

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.

