

Jalapika Lemon Fried Sausage

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INGREDIENTS

25 kg	lean pork meat
20 kg	beef III or pork III
28 kg	back fat
<u>27 kg</u>	ice
100 kg	

WIBERG INGREDIENTS PER KG

6 g	Rostbratwurst Chef	135139
3 g	Brätfix	118911*
2 g	Zitronia	135490
2 g	Chilli Liquid	154755
20 g	Jalapika	180999
20 g	Common Salt	

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

* 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.

