

Fine liver sausage

Recipe Suggestion Palsgaard® 3327



Product: Fine liver sausage.

Recipe:

	%
Palsgaard® 3327	0.50
Pork liver	23.20
Pork II (10-12 % fat)	35.00
Backfat pork	34.30
Cooking broth*	app. 4.93
Nitrite curing salt	1.50
Ascorbic acid	0.07
Liver sausage seasoning	0.50
	100.00

* Cooking loss of meat/fat is reintroduced as cooking broth.

Procedure:

- * Pre-cure all meat with nitrite curing salt 12-24 h. before usage.
- * Boil fat, pork skin and lean meat to 75°C. (It is important that pork skin has a soft texture)
- * Raw pork liver is chopped at high speed in bowl-cutter, until a fine paste is obtained.
- * Bowl-cutter is heated with hot water.
- * All boiled ingredients (meat, fat, skin) are placed in the bowl-cutter.
- * Cooking broth with solubilised emulsifier is added.
- * The batter is cut at high speed for 6 minutes.
- * Chopped liver, ascorbic acid and seasoning is added. (Temperature must be below 60°C.)
- * The batter is cut at high speed for 4 minutes. (Temperature should be app. 35-40°C, at the end of cutting.)
- * The batter is filled in casings and cooked to a core temperature of 75° C.
- * Shower the sausages for 15-20 minutes in cold water, and put them in cooling room at 5°C.

Identification: Sausage fine liver 3327 (00332701-EU-E-RS)_603

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