

TRADITIONAL PORK SAUSAGE

Overview

Sausage made with breadcrumbs in “old-fashioned” style. Good open texture, wide flavor profile and therefore ideal base-mix. Easy to make and always consistent. 75% meat content. Variations: PORK+LEEK, PORK+HERBS, PORK+STILTON, PORK+GARLIC, PORK+TOMATO, PORK+CHIVES, SPICY PORK, SMOKY PORK, PORK+BEEF, CALIFORNIAN SPECIAL, PORK+BEER and many more.
Winner of many awards and prizes.

Materials

1. MEAT		
Pork 90 VL, shoulder	3.5 kg	
Pork 50 VL, belly not too fat	<u>4.0 kg</u>	7.5 kg
2. WATER/ICE		1.25 kg
3. INGREDIENTS		
CMT Traditional Breadcrumb Sausage Mix 1472 (1 bag)		1.25 kg
OR ALTERNATIVELY		
CMT Classic Breadcrumb Sausage Mix 1354 (1bag of 1.25 kg)		10.00 kg
4. CMT hog casings 32/35		

Process

1. Mince meat through 5 mm plate. If a coarser cut is desired, then use 7 mm or 10 mm plate.
2. Add seasoning mix (1 bag for 10 kg mix) and water and mix very well until the water is absorbed. Please note that the breadcrumbs do not take up water as quickly as rusk.
3. Remince the mix through 3 mm or 5 mm plate.
4. Fill into natural casings

Useful Tips

1. Adding 100 gr of California (405/35) creates a colorful sausage with a very distinct flavor.
2. Adding 50 gr Fleurs de Provence (405/25) or Campagna (405/38) creates a “herby” flavor profile
3. Always use well-chilled meat and water and keep mincer knives and plates sharp.

The above recipe and processing information is accurate to the best of our knowledge. Yet no responsibility or liability can be accepted for any eventual product failure.