

FRANKFURT



INGREDIENTS

**70CL BEEF OR PORK
(OR MIXED) TRIM 33.0 KG
CHILLED WATER 11.0 L
PACIFIC FRANKFURT PREMIX
6.0KG**

TOTAL 50.0 KG

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METHOD

**RUN TRIM THROUGH 10MM PLATE.
ADD MINCED TRIM TO MIXER
ADD PREMIX.
MIX FOR 1 OR 2 MINUTES OR
UNTIL MIXTURE IS UNIFORM.
ADD WATER THEN MIX AGAIN
UNTIL THE WATER IS EVENLY DISPERSED.
RUN THROUGH 3MM PLATE
FILL INTO 23MM CASINGS.
COOK IN WATER AT 80 DEGREES CELSIUS
TO INTERNAL 65 DEGREES CELSIUS.**

COMMENTS

**FOR VARIETY
ADD 125G OF HOT ENGLISH MUSTARD FOR EXTRA FLAVOUR.
FOR CHEESE FRANKFURT,
ADD 3KG OF CHOPPED CHEESE BEFORE RUNNING THROUGH 3MM PLATE.**