

MORTADELLA



INGREDIENTS

70CL BEEF OR PORK
(OR MIXED) TRIM 33.0 KG
CHILLED WATER 11.0 L
PACIFIC DEVON PREMIX 6.0KG
RUM ESSENCE 75 ML

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 POLYMER CASINGS.
COOK IN WATER AT 80 DEGREES CELSIUS
TO INTERNAL 65 DEGREES CELSIUS.

COMMENTS

FOR VARIETY

ADD 500G OF SLICED PISTACHIO NUTS FOR EXTRA FLAVOUR.