

Homemade Moravian Sausages

Cuisine: **Czech**
Food category: **Minced meat**



Author: **Vlastimil Jaša**

Company: **Retigo**



Program steps

1

 Hot air

 0 %

 Termination by time

 00:35 hh:mm

 70 °C

 100 %



2

 Hot air

 0 %

 Termination by time

 00:50 hh:mm

 75 °C

 50 %



Ingredients - number of portions - 20

Name	Value	Unit
boneless front beef	2000	g
fatty pork	500	g
boneless pork shoulder	500	g
pork belly, minced	500	g
freshly ground black pepper, ground	10	g
ground red pepper	10	g
caraway seeds	10	g
garlic	45	g

Nutrition and allergens

Allergens:
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn
Vitamins: A, B, B6, C, E, K

Nutritional value of one portion	Value
Energy	419 kJ
Carbohydrate	1.4 g
Fat	32.7 g
Protein	31.1 g
Water	0 g

Directions

Meat, both beef and pork, we salt and let it cure for about a day in the cold.

Then we finely grind the beef shoulder and the pork cut (it should be quite fatty) twice. The size of the plate on the meat grinder should be 2mm, not larger.

To the ground meat, we then add about half a liter of cold water and mix it nicely (we emulsify it).

When we have the "emulsion" nicely mixed, we add spices and mix briefly and let it rest.

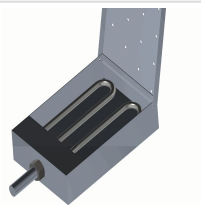
The shoulder and butt are ground using the coarse plate, which we thoroughly mix with the spiced emulsion; the mixture must be homogeneous.

We then fill the sausage mixture into pork casings of medium caliber, which we have soaked sufficiently long in slightly salted water beforehand.

We then smoke the stuffed sausages.

"Note" the first step is drying, and then in the second step, we place the smokehouse into the convection chamber.

Recommended accessories



Vision Smoker



Stainless wire shelving