

Blood sausage, rice and onion

Ingredients used

AProSan™

Recipe suggestion

Prepare a blood sausage “Morcilla” with the addition of AProSan™ instead of liquid blood.

Ingredients	“Morcilla”
Pork fat	47.00
Raw onion	18.00
Boiled rice	20.00
AProSan™	3.00
Water for AProSan™	12.00
Commercial blend	4.00
Total recipe:	100.00 %

Production procedure

1. Mix the AProSan™ with the commercial blend.
2. Grind the pork fat and the onion through a 12 mm plate.
3. Mix the fat, the onion and the boiled rice with the seasonings (previously mixed with the AProSan™) in the paddle mixer.
4. Add the cold water to hydrate the paste.
5. Cook at 90°C for 30 minutes.
6. Cool down.