

# Chorizo sarta, dried

## Ingredients used

ScanPro™ 340 / 1

## Recipe suggestion

Chorizo is a highly seasoned, chopped or ground pork sausage used in Spanish and Mexican cuisines.

Ingredients	Amount
Pork meat 80/20	57.00
Pork backfat	28.00
Water/ice	9.23
ScanPro™ 340/1	1.00
AProRed™	0.15
Salt	0.50
Nitrite salt (0.6 % nitrite)	1.80
Phosphate	0.20
Dextrose	0.50
Sodium ascorbate	0.05
Oregano leaves 3-5 mm	0.05
Pepper, white	0.10
Paprika, ground	1.40
Potassium nitrate (E252)	0.02
<b>Total recipe:</b>	<b>100.00 %</b>

**Production procedure:**

1. Mince the pork meat and fat through an 8 mm plate.
2. Put the minced meat in the mixer.
3. Hydrate all the dry ingredients in cold water, and add them over the meat.
4. Add the rest of meat and fat, and mix for additional 1.5-2 minutes with vacuum.
5. Fill in natural casing 36 mm calibre.
6. Store in drying room for 2-3 weeks at 75-80 % moisture at a temperature of 12-14°C.