

# Cooked sausage, mini hot dog

## Ingredients used

ScanPork D 90

## Recipe suggestion

The mini hot dog sausage with ScanPork D 90 is an emulsified product, which has been smoked and cooked.

Ingredients	Amount
Water/ice	27.00
Pork shoulder (16 % fat)	52.50
Pork jowls (50 % fat)	10.00
Inulin	4.00
Potato starch, native	2.50
ScanPork D 90	1.00
Spice mixture	0.90
Nitrite salt (0.6 % nitrite)	0.80
Phosphate	0.25
Salt	0.80
Dextrose	0.20
Sodium ascorbate	0.05
<b>Total recipe:</b>	<b>100.00%</b>

**Production procedure:**

1. Place the ground meat (4mm) and one third of the water/ice in the cutter and run three revolutions.
2. Add phosphate and run three revolutions.
3. Add nitrite salt/salt and one third of the water/ice and run three revolutions.
4. Add ScanPork D 90 and the remaining dry ingredients, except for potato starch, and run until 8° C.
5. Add pork jowls (4mm) and run until 10° C.
6. Add the remaining potato starch and run until 12-14° C, or until a suitable consistency is obtained.
7. Mix in the rest of the meat to the course part. If it is possible, draw 50% vacuum.
8. Stuff into collagen casings cal. 19.
9. Dry, smoke and cook the sausage.