

# Spreadable Pork liver pâté

## Ingredients used

ScanPro™ T 92/SF

## Recipe suggestion

A liver paste is an emulsified meat product similar to pâté, which can be spreadable or sliceable. In this recipe, the total amount of pork fat has been replaced by vegetable oil to obtain a healthier fat source. When using vegetable oil and ScanPro™ T 92/SF it is possible to process the liver paste cold.

Ingredients	Amount
Pork liver	30,00
Water	39,45
Rapeseed oil	15,00
Ascorbic acid	0,05
Nitrite salt (0.6 % nitrite)	2,00
Spices	0,50
Potato starch	5,00
Skimmed milk powder	6,00
Dried onions	1,00
ScanPro™ T 92/SF	1,00
<b>Total recipe:</b>	<b>100,00%</b>

## Production procedure:

1. Add liver to the bowl chopper and chop until the liver has a liquid consistency.
2. Add the nitrite salt, and mix until the consistency becomes rubbery.
3. Take out the liver from the chopper.
4. Add cold oil and ScanPro™ T 92/SF to the bowl chopper, start the machine and let it run a few rounds.
5. Add cold water, and chop until an emulsion has been created.
6. Put the liver back into the bowl chopper, and mix into the emulsion.
7. Add the remaining ingredients.
8. Chop to an end temperature of 20°C.
9. Fill the product in casings or cans. Pasteurise at 80°C.