

Chorizo Sarta, Dried

Ingredients used

ExcelPro™ P 85 HF

Recipe suggestion

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

Ingredients	Amount
Pork meat 80/20	57,00
Pork back fat	28,00
Water/ice	9,23
ExcelPro™ P 85 HF	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
Total recipe:	100,00%

Production procedure:

1. Mince the pork meat and fat through 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. In the drying room at 75-80% moisture and temperature of 12-14 °C for 2-3 weeks.