

Carvi beer Sausage |

Recipe for 12 sausages

Description

A homemade sausage that will delight your guests.

Ingredients

Ingrédient

- 800 Gr Boneless pork shoulder
- 200 Gr Pork belly
- 16 Gr Salt
- 2 Gr White pepper
- 1 Gr Ground caraway
- 50 Gr Brown beer

Embossing

- 2 Meter(s) Moutton menu (24/26)

Preparation

- Preparation time **90 mins**
- Resting time **30 mins**

Process

- 1/ The day before, cut the meats into 3 cm cubes and marinate in the seasonings overnight in the refrigerator
- 2 / Place meats in mincer - #6 grate
- 3 / Mix stuffing thoroughly without heating

Embossing

- 4 / Emboss the meat in the mutton menus
- 5 / Turn every 15 cm
- 6 / Set aside.

Bon appétit!