

BECKSPERIENCE

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Season 3

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Beck
Gewürze und Additive

Franconian Bratwurst

R.Nr. 03.135-e

Material:

70,000	kg	Pork trimmings 70/30 (1/3 about 3-mm)
30,000	kg	Pork cheeks
100,000	**kg**	**Total**

Spices and ingredients per kg mass:			**Item-no.:**
18,00	g	Table salt	
7,00	g	Nürnberger Rostbratwurst Tradition	51.2173000
2,00	g	Marjoram, rubbed, Thuringian	70.9870098
3,00	g	Cristalin M	70.9870061
1,00	g	Pepper white ground - Standard	70.9871096
70,00	g	Eggs	

If desired:

2,00	g	BECK Glutarom S	32.1015000

Manufacturing:

Mix the well-cooled starting material with all the ingredients (without eggs) and grind over the 4-5 mm disc.

Then add the eggs and mix everything in the cutter with the mixing gear until well bonded and put in the filler.

Filling: in prepared casings ca. 90-100 g.

Notiz: Dieses Rezept basiert auf praktischen Erfahrungen und Laboruntersuchungen. Die richtige Anwendung liegt jedoch außerhalb unserer Verantwortung

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Griller "Bella Italia"

RNr.03.183-e

Ground mass:

30,000	kg	S III
5,000	kg	S VI (cheeks)
10,000	kg	S VIII (fat)
15,00	kg	ice
60,000	**kg**	**total**

Insert material:

40,00	kg	S IV belly (inlay)
100,00	**kg**	**total**

spices and additives per kg mass:			**item-no.:**
21,0	g	table salt	
5,0	g	Frische Bratwurst FF	51.2261000
4,0	g	BECK Cutter P5	10.1800000
3,0	g	Cristalin M	70.9870061
4,0	g	BECK AktivFresh CONS	58.1770000
50,0	g	Mozzarella in cubes 5x5 mm	
15,0	g	Tomato flakes 10 mm	70.9870261
1,0	g	Basil, shredded	70.9870282

manufacturing

Make a base meat from the above components together with spices and salt.

Mince the filling material over 5 mm and mix well with the base meat in the mixer. Then chop to desired grain size (2-3 mm)

Mix in the mozzarella, tomato flakes and basil thoroughly in the final rounds.

filling: in prepared Saitlings 22/24

cooking: In the boiler or cooking-chamber Room temp. 72°C Core temp. 70°C

cooling: intensive to a core temp. of 4°C

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Bosna

R.Nr.03.195-2e

Material:

20,000	kg	S II - III
8,000	kg	S IX (Fat)
12,000	kg	S VI (Cheeks)
10,000	kg	Ice
50,000	**kg**	**Groundmass**

Insert material:

25,000	kg	S IV (Chest material)
25,000	kg	S VI (Cheeks)
50,000	**kg**	**total**

spices and additives per kg mass:			**Artikel-Nr.**
21,0	g	Table salt	
5,0	g	BECK Cutter Bratavia - Für weiße Ware	10.1847400
6,0	g	Bratwurst Exquisit	51.2112000
4,0	g	BECK AktivFresh CONS	58.1770000
3,0	g	Cristalin M	70.9870061
1,0 - 2,0	g	BECK Glutarom S	32.1015000

if desired:

1,0 - 2,0	g	Marjoram, rubbed, Thuringian	70.9870098

Version "hot Bosna"

4,0	g	Scharfwürzer Hot Pep oG	52.2631000
8,0	g	Liquid Paprika Optimal	67.1252000

manufacturing

Mince the insert material S VI and S IV over 5 mm and refrigerate until processing.

Mince S II/III, S VI, S IX 3 mm and put in the cutter. Mix it with all the ingredients and half of the ice. cutter up to 10°C. Then add the rest of the ice and chop until 8°C.

Thoroughly mix in the pre-ground insert material in the mixing process, cut once if necessary.

casings: saitling 22/24

cooking: at 76°C depending on the caliber until a core temperature of 70°c is reached.

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Merguez pure beef

RNr. 03.201-3-e

material:

100,000	kg	beef without tenders (max. 18% fat)
100,000	**kg**	**total**

spices and additives per kg mass:			**item -no.:**
8,0	g	table salt	
50,0	g	Merguez 5014	57.4014000
3,0	g	Cristalin M	70.9870061
3,0	g	BECK AktivFresh CONS	58.1770000

additionally at cooked sausages

3,0	g	BECK Cutter Liquid Aktiv	10.2430000

manufacturing:

Cut the well-chilled meat into larger pieces and mix well with all the ingredients.

Grind material through the 3mm disc.

The sausage mass must not smear and must retain a clear cross section.

Mix to bind and gently fill into the prepared casings.

casings: Saitlinge 22 / 24

Tip: for scalded goods, it is recommended to work with approx. 6% water/ice.

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Sausage "greek style"

RNr. 03.301-4-e

material:

45,000	kg	S II (shoulder)
15,000	kg	S VI (cheeks)
20,000	kg	S VIII (fat)
20,000	kg	ice
100,000	**kg**	**total**

spices and additives per kg mass:			**item-no.:**
15,0	g	table salt	
5,0	g	BECK Cutter Bratwurst FIT	10.1847200
3,0	g	Cristalin M	70.9870061
4,0	g	BECK AktivFresh CONS	58.1770000
6,0	g	Bratwurst Exquisit	51.2112000

additionally:

10,0	g	Tomato granules, 3mm	70.9870169
30,0	g	Feta Cheese in Cubes	
30,0	g	Olives black	
10,0	g	Gyros Rhodos Gewürzsalz	52.3050000

manufacturing:

Make a basic roast from the above ingredients.

Then mix in the decorative spices thoroughly, cut once if necessary.

filling: in prepared casings cal. 22/24 or hog casings cal. 28/30

cooking: at 76°C until a core temperature of 70°C is reached.

cool intensively

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sausage type "Chorizo"

Kind of like a coarse boiled bratwurst

R.no..03-301-15-e

material:

55,000	kg	S II / SIII (grind 1/2 over 3mm)
20,000	kg	S V (belly)
15,000	kg	S VI (cheeks)
10,000	kg	ice
100,000	**kg**	**total**

spices and additives per kg mass			**item-no.:**
17,00	g	table salt (if raw)	
20,0	g	table salt (if cooked)	
4,0	g	BECK AktivFresh CONS	58.1770000
18,0	g	Chorizo Paprika Salami	54.1199000
5,0	g	Liquid Paprika Optimal	67.1252000

if desired:

2,0	g	BECK Glutarom S	32.1015000

at cooked sausages

3,0	g	BECK Cutter Liquid Aktiv	10.2430000

manufacturing:

Mix the well-chilled starting material with all the ingredients and grind over the 4-5 mm disc.

Then mix thoroughly again until a good bond has formed.

filling: in prepared hog casings cal. 28/30 or casings cal. 22/24

Notiz: Dieses Rezept basiert auf praktischen Erfahrungen und Laboruntersuchungen. Die richtige Anwendung liegt jedoch außerhalb unserer Verantwortung

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Currywurst botteled

R-Nr.: 14.181-4

material for the sausages:

40,00	kg	S II-III
20,00	kg	S VI (cheeks)
20,00	kg	S VIII (fat)
20,00	kg	ice
100,00	**kg**	**total**

spices and additives per kg material:			**item-no.:**
20,0	g	NPS	
4,0	g	BECK Cutter PR 4 umgerötete Brühwurst	10.1804200
5,0	g	Wiener/Frankfurter GS	51.2842500
3,0	g	BECK AktivFresh CONS	58.1770000
1,0	g	BECK Joinect IN strong	70.9877262

if desired:

2,0	g	BECK Glutarom S	32.1015000

additives for the sauce:

300,0	g	Currywurst sauce	45.4680000
700,0	g	water, cold	

manufacturing:

The well-chilled lean meat, as well as fat and cheeks separated from it, through the 3 mm mincing plate.

Let the lean meat run dry for a few rounds in the cutter with the cutter aid, then add the salt and 1/3 of the amount of ice, cutter at high speed until a temperature of +2° to 4°C is reached. Add fat and spices and add another 1/3 of ice. Chop the mass up to approx. +12°C at high speed. Add the remaining amount of ice and chop the entire mass up to +10° to 11°C.

Fill the mixture into the prepared casings (cal. 28). Redden the sausages at 50°C and smoke them at 55°-60°C to the desired colour. Boil at 78°C and then shower the sausages or cool them down slowly in a water bath. The next day, peel and slice the sausages.

Stir the sauce powder into the water and let it swell for 30 minutes.

Fill the jars with the sausage slices and the sauce in a ratio of 50:50 and seal them.

Depending on use, boil or autoclave the glasses.

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Mici / Cevapcici

RNr. 03.161-2-e

Material:

50,000	kg	Pork trimmings 80/20
14,000	kg	Beef meet II
30,000	kg	Pork cheeks
6,000	kg	Ice / water
100,000	**kg**	**Total**

Spices and ingredients per kg mass:			**Item-no.:**
36,0	g	Cevapcici Kombi	57.0100000
6,0	g	Onion granules coarse broken 4 mm	70.9870247
3,0	g	Liquid Knoblauch Aroma	67.6002000

Manufacturing:

Mix all the material well with all the ingredients and grind through the 4 mm disc.

Then mix in the cutter until good binding is achieved and if necessary cut 1 round.

Portion according to the desired size. Bake, roast or grill as needed.

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Bifteki

13.600-e

material: mixed minced meat

spices and additives per kg mass:			**item-no.:**
25,0	g	Gyros Rhodos Gewürzsalz	52.3050000
25,0	g	fresh onions	
5,0	g	fresh parsley	
50,0	g	liquid full egg	
200,0	g	Feta cheese	

manufacturing:

Mix the minced meat with all the ingredients and leave to stand for 20 minutes.

Roll out the mass on a foil and place the feta cheese in the middle. Then roll up and press the ends together so that no cheese can escape.

Bring the rolled bifteki into the desired shape and grill or bake.

baking temperature: depending on the size, approx. 10-15 minutes at 160°C or on the grill.

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Köfte

13.602-e

material: minced meat (pure beef)

spices and additives per kg mass:			**item-no.:**
25,0	g	Gyros o.G Gewürzsalz	52.3130000
4,0	g	Garlic finely granulate	70.9870167
1,5	g	Cumin ground, germ-reduced	70.9870089
50,0	g	Onion granules coarse broken 4 mm (soaked 1:3)	70.9870247
60,0	g	Tomato paste 3 times concentrated	
50,0	g	liquid full egg	

manufacturing:

Mix the minced meat with all the ingredients and leave to stand for 20 minutes.

Shape the mixture into small rolls and thread onto skewers. Then flatten slightly.

The skewers can then be placed on the grill or cooked in the oven.

Baking temperature: depending on the size, approx. 5-7 minutes at 220°C or on the grill.

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Hamburger - Patties

RNr. 14.044-e

Material:

100,000	%	beef meat II (max. 18% visible fat contentl)
100,000	**kg**	**total**

Ground seasoning:			**Artikel-Nr.**
25,00	g	Hamburger Würzung	45.0226000

Additional spices for different taste:

8,00	g	Dekor BBQ	52.3388200
10,00	g	DekorWürz Rustikal	52.5245000
15,00	g	Dekor Würz Pizza	52.2050000
10,00	g	DekorWürz Knoblauch-Kräuter	52.5064000
6,00	g	DekorWürz Jalapeno	52.5061000

Processing/Manufacturing:

Mince the well-cooled beef through the 3-mm slice. Then mix thoroughly with hamburger seasoning.

Now the spiced meat, with the help of a minced meat shaper, can be formed into burgerpatties or other different added spices can be incorporated. Either mix thoroughly or sprinkle as decorative seasoning.

Let the finished shaped patties cool well for about 1 hour.

Notiz: Dieses Rezept basiert auf praktischen Erfahrungen und Laboruntersuchungen. Die richtige Anwendung liegt jedoch außerhalb unserer Verantwortung

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Königsberger Klopse

RNr. 14.049-9-e

for the meatballs:

66,00	kg	mixed minced meat	
18,00	kg	water	
16,00	kg	Frikadelle Optimal	45.9230000
100,00	**kg**	**total**	

For an even better bond, 3.0 g/kg BECK Cutter Liquid Aktiv (Art. No.: 10.2430000) can be mixed in.

for the sauce:

900,0	g	water
100,0	g	cream
1000,0	**g**	**total**

additives per liter sauce:

100,0	g	Helle Soße	44.1495000
10,0	g	Rindfleisch Kraftbrühe Royal ohne Einlage	70.9870024

other additivers
capers (tin)

manufacturing:

Mix the minced meat with the water and spices until thick. Then form balls of it. Boil the meatballs in water or bake them in the oven.

Thoroughly stir the sauce powder and beef broth into the water and cream and simmer for 5 minutes.

Place the meatballs in glasses and sprinkle some capers over them. Then pour the sauce over it and cook it in a cauldron or korimat.

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Gritzel (Barbecue-Schnitzel)

RNr.13.500-5-e

material: Cutlets from the topside, silverside, back etc., flattened thin

spices and additives per kg fresh meat:			**item-no.:**
100,0	g	water	
30,0	g	Schnitzel Quick Fit	20.0251510

breading:

Beck GRITZEL Grillpanade	45.3564000

manufacturing:

Put the schnitzel in the tumbler with the ingredients listed above and massage in for approx. 10 minutes. Alternatively, mix by hand until the liquid is well absorbed and the surface is slightly sticky.

Then place the schnitzel individually by hand in the prepared breading and press down lightly.

Fry the breaded schnitzel on the grill at full heat on both sides until crispy and golden brown.

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Salad mayonnaise (50%)

RNr. 17.602-e

Material:

38,000	%	Water	
5,000	%	BECK Emulsan Mayo Spezial	15.2262100
50,000	%	Vegetable oil	70.9870206
3,000	%	Mustard	70.9877092
4,000	%	Vinegar 10%	
100,000	**kg**	**Total**	

To refine it, 5% sugar can be added 70.9870059

Manufacturing:

Disperse BECK Emulsan Mayo Spezial with the water for approx. 2 minutes under maximum shearing force (mass emulsified).

Slowly pour in a small amount of oil at high speed and emulsify.

Then slowly add the remaining oil in several portions and emulsify as well.

If desired, add the sugar now.

Finally, add the acidic ingredients (mustard and vinegar 10%) and emulsify the mass.

The finished mayonnaise should be kept cool for further processing.

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BBQ-Slices with cheese

RNr.13.501-e

material:

70,000	kg	Gouda, 45% Fat
20,000	kg	ice/water
10,000	kg	cream, 30% Fat
100,000	**kg**	**total**

spices and additives per kg mass:			**item-no.:**
40,0 - 50,0	g	BeckEmulsan BBQ-Taler	45.3500000

(the higher the addition, the better the stability on the grill)

variant "trüffel":

60,0	g	China-Trüffel - Würfel 5mm	70.9870093
5,0	g	Aroma Typ Trüffel	56.0340000

variant "ham":

250,0	g	ham-cubes 5mm	

variant "pizza"

100,0	g	Salami-cubes 5mm	
100,0	g	ham-cubes 5mm	
25,0	g	Red paprika flakes, 9 mm	70.9870161
10,0	g	DekorWürz Pizza, fein	52.5091000

variante "bruschetta"

50,0	%	replace the cheese portion with mozzarella	
25,0	g	DekorWürz Bruschetta	52.2661300

manufacturing

Cool the cutter with ice water before processing.

Preparation: Cut the well-chilled to slightly frozen cheese in the cutter in 8 rounds to approx. 5 mm. Then sprinkle in the compound and distribute well. Then add the ice water and the cream and fold in thoroughly. Ensure a temperature of < 8°C. Cut the mass about 30 more laps at high speed. If desired, any decorative seasoning can be incorporated at the end.

Filling: Fill the mass into sterile casings or smokeable fibrous casings using a vacuum filling machine.

cooking: at 78°C until a core temperature of approx. 70°C is reached.

In the case of smoked goods, the fibrous casings must first be dried slightly and smoked at 75°C.

The finished BBQ thalers can be cut into desired slices after they have cooled down.

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Cheese-Onion-Dip

RNr.14.301-3-e

material:

50,00	%	cream cheese
50,00	%	Cremé Fraiche
100,00	**%**	**total**

spices and additives per kg mass **item-no.:**

50,0	g	Cheese Onion Dip	52.6124920

if wanted:

10,0	g	fresh parsley
10,0	g	fresh onions (fine cutted)

manufacturing:

Thoroughly mix the cheese onion dip into the quark and cremè fraiche using a whisk.

If desired, stir in fresh onions and parsley.

Alternatively, plain yoghurt or quark can be used instead of cream cheese and cremè fraiche. This changes the viscosity and the taste of the dip also gets a different note.

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BBQ-Dip

RNr.14.301-4-e

spices and additives per liter water:			item-no.:
350,0	g	Barbecue Dip-Pulver mild	45.4600001

manufacturing:

Stir the mild barbecue dip powder into the water with a whisk until there are no lumps and leave to swell for 5 minutes.

If desired, fill the dip into glasses and pasteurize.

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