

PLANT-BASED CURRYWURST



PLANT-BASED



SOURCE
OF FIBER



FREE FROM
METHYLCELLULOSE

INGREDIENTS (% W/W)

PART A

- 56.63 % Water
- 3.57 % Spice mix for plant-based "Bratwurst"

PART B

- 15.10 % Textured wheat protein made of VITAL WHEAT GLUTEN 22.875
- 3.40 % Plant-based protein

PART C

- 9.96 % Sunflower oil
- 3.44 % Coconut oil

PART D

- 0.70 % Pregelatinized corn starch QUEMINA 21.200
- 2.20 % Native corn starch MAISITA 21.000
- 5.00 % Organic potato fiber AGENAFIBER 19.050

PREPARATION

1. Mix Part A together.
2. Incorporate Part B in the liquid phase stir for 10 min and leave to swell 20 minutes.
3. Grind in Thermomix for 2 minutes on speed 4.
4. Add Part C and mix for 10 min at speed 1,5.
5. Add Part D and mix for another 10 min at speed 1,5.
6. Fill mass into casing.
7. Steam the sausages for 20 minutes at 85° C.

SERVE WITH

Curry powder and organic gluten-free bread.

