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# Artisan Cooked Charcuteries

COOKBOOK

BRINED PRODUCTS,  
PRODUCTS IN CASINGS,  
& OTHER PRODUCTS

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# PRODUCTS COOKED IN CASINGS

## STANDARD PROCESSING METHOD

- Once or twice, grind the meat in the meat grinder with the desired grinder plate to obtain the desired texture.
- If needed, add the curing salt to the water.
- Mix the water and the meat until complete absorption and then add the seasoned binder. Mix well until you obtain a sticky mixture of an even consistency.
- Although optional, we recommend that you run the mixture through the grinder again in order to facilitate the emulsion process and to obtain the smallest possible meat particles
- Push the mixture into the casings of your choice.

## COOKING AND COOLING PROCESS

- Begin the cooking process in cold or lukewarm water and go through the following cycle:

Time		Water Temperature
Step 1	60 minutes	From 60°C (140°F)
Step 2	90 minutes	From 70°C (158°F)
Step 3	Remaining time	From 80°C (176°F)

- Cook until the desired internal temperature is reached.
- Cool by immersing in running water. Cooling in ice is also acceptable. Rapid cooling is required to avoid leaving the meat in the dangerous temperature zone for too long.

# RECIPES FOR PRODUCTS COOKED IN CASINGS

## Rustic bologna (2B1I003)

	Complete recipe (kg)	For 1 kg of meat
70% lean meat	22.7	Add
Ice water	4.54	200 g
Seasoned binder 6D236 <ul style="list-style-type: none"> <li>• 6.4% curing salt</li> <li>• Seasoning</li> </ul>	0.068 3.230	3 g 142 g
<b>TOTAL</b>	30.19	Before dividing, mix the binder thoroughly.
<b>Variation:</b> <ol style="list-style-type: none"> <li>1. Grind the meat at least 3 times to the smallest grinder plate to obtain a very fine texture.</li> <li>2. Follow the standard cooking procedure (see "Cooking and cooling process") until a core temperature of 68°C (154°F) is reached.</li> </ol>		

## Sag-Lac bologna (7A214)

	Complete recipe (kg)	For 1 kg of meat
70% lean meat	22.68	Add
Ice water	5.00	220 g
Seasoned binder 7A214 <ul style="list-style-type: none"> <li>• 1% curing salt</li> <li>• Seasoning</li> </ul>	0.601 2.059	26 g 91 g
<b>TOTAL</b>	30.34	Before dividing, mix the binder thoroughly.
<b>Variation:</b> <ol style="list-style-type: none"> <li>1. Grind the meat at least 3 times with the smallest grinder plate to obtain a very fine texture.</li> <li>2. Follow the standard cooking procedure (see "Cooking and cooling process") until a core temperature of 68°C (154°F) is reached.</li> </ol>		

## Black blood sausage (5K003)

	Complete recipe (kg)	For 1 kg of blood
Blood	10.00	Add
Milk (3.25%)	3.50	350 g
Pork fat	1.00	100 g
Seasoned binder 5K003	1.35	135 g
<b>TOTAL WEIGHT BEFORE COOKING</b>	15.85	Before dividing, mix the binder thoroughly.

### Complete recipe:

1. Poach the fat until it crumbles to the touch.
2. Grind the fat through a fine plate.
3. Mix the blood, the milk, the ground fat and the seasoned binder.
4. Rinse the casings well and make sure there are no perforations by running water inside.
5. Let the casings rest in lukewarm water for a few minutes.
6. Using a funnel, stuff the mixture into the selected casings. The cooking should begin as soon as possible after the stuffing process.
7. Heat the water until it reaches a temperature of 85°C to 90°C (185°F to 194°F). The water must not boil.
8. Immerse the blood sausage in the water and adjust the cooking temperature to 80°C (176°F).
9. The cooking time varies according to the diameter of the casing (20-25 minutes).
10. To check if the sausage is cooked, pierce the casing with a fine needle. The cooking process is not complete if red liquid comes out. Continue cooking until the juice that comes out is translucent.
11. Rinse the blood sausage in cold water, and then place it in a ventilated area to facilitate cooling.
12. Refrigerate.

## White blood sausage (7C123)

	Complete recipe (kg)	For 1 kg of meat
85% lean veal trimmings	2.72	Add
Pork fat	1.59	
Ice water or milk	1.59	369 g
Seasoned binder 7C123	1.08	251 g
<b>TOTAL</b>	6.98	Before dividing, mix the binder thoroughly.

### Variation:

1. Grind the meat at least 3 times with the smallest grinder plate to obtain a very fine texture.
2. Cook in water at 88°C (190°F) until a core temperature of 72°C (162°F) is reached.
3. Rinse the blood sausage in cold water, and then place it in a ventilated area to facilitate cooling.



## Vegetables poultry pudding sausage (7C123 & 2A6D034)

	Recipe	
Boneless chicken	800 g	
Chicken skin and fat	200 g	
Milk (2%)	380 g	
Seasoned binder 7C123	250 g	
Vegetables seasoning 2A6D034	60 g	
<b>Process:</b> <ol style="list-style-type: none"> <li>1. Grind the meat at least 3 times with the smallest grinder plate to obtain a very fine texture.</li> <li>2. Cook in water at 88°C (190°F) until a core temperature of 78°C (172°F) is reached.</li> <li>3. Rinse the sausage in cold water, and then place it in a ventilated area to facilitate cooling.</li> </ol>		
<b>Procedure with food processor:</b> <ol style="list-style-type: none"> <li>1. Grind the meat and the half-frozen skin once.</li> <li>2. Put in a food processor and then add milk, binder, and seasoning.</li> <li>3. Let it run until forming a smooth texture.</li> <li>4. Stuff the casings.</li> <li>5. Cook in water at 88°C (190°F) until a core temperature of 78°C (172°F) is reached.</li> </ol>		

## Kielbassa (6J215)

	Complete recipe (kg)	For 1 kg of meat
70% lean meat	22.68	Add
Ice water	3.86	170 g
Seasoned binder 6J215 <ul style="list-style-type: none"> <li>• 6.4% curing salt</li> <li>• Seasoning</li> </ul>	0.068 1.253	3 g 56 g
<b>TOTAL</b>	27.86	Before dividing, mix the binder thoroughly.
Recommended plate: 5 mm	Type of casings:	Pork casings: 38/42 mm Beef casings: 35/38 mm
<b>Variation:</b> <ol style="list-style-type: none"> <li>1. Grind the meat at least once. A part of the meat can be coarsely chopped to give a different texture.</li> <li>2. Run the thin meat again through the grinder then add the coarsely chopped meat.</li> <li>3. Let stand for 12 hours prior to cooking.</li> <li>4. Cook for 15 minutes at 60°C (140°F). Increase the cooking temperature to 80°C (176°F) until a core temperature of 72°C (162°F) is reached.</li> </ol>		

## Knackwurst (7C121)

	Complete recipe (kg)	For 1 kg of meat
70% lean beef trimmings	18.03	Add
Ice water	3.00	166 g
Seasoned binder 7C121 <ul style="list-style-type: none"> <li>• 1% curing salt</li> <li>• Seasoning</li> </ul>	0.458 1.1923	25 g 66 g
<b>TOTAL</b>	22.68	Before dividing, mix the binder thoroughly.
Recommended plate: 3.5 mm		Type of casings: Pork casings: 29/32 mm
<b>Variation:</b> <ol style="list-style-type: none"> <li>1. Grind the meat at least 3 times with the smallest grinder plate to obtain a very fine texture.</li> <li>2. Cook for 15 minutes at 60°C (140°F). Increase the cooking temperature to 80°C (176°F) until a core temperature of 72°C (162°F) is reached.</li> </ol>		

## Mortadella (6F222)

	Complete recipe (kg)	For 1 kg of meat
70% lean meat	22.68	Add
Diced fat	5.88	260 g
Ice water	2.31	102 g
Seasoned binder 6F222 <ul style="list-style-type: none"> <li>• 6.4% curing salt</li> <li>• Seasoning</li> </ul>	0.06 1.53	2.6 g 67.4 g
<b>TOTAL</b>	32.46	Before dividing, mix the binder thoroughly.
<b>Variation:</b> <ol style="list-style-type: none"> <li>1. Cut the fat into dices.</li> <li>2. Grind the meat at least 3 times (except for the dices of fat) with the smallest grinder plate to obtain a very fine texture.</li> <li>3. Add the dices of fat at the end of the grinding (do not grind them).</li> <li>4. Stuff the desired casings (waterproof).</li> <li>5. Follow the standard cooking procedure (see "Cooking and cooling process") until a core temperature of 68°C (154°F) is reached.</li> </ol>		

## Mortadella, without MSG (2A1D033)

	Complete recipe (kg)	For 1 kg of meat
70% lean meat	20.00	Add
Diced fat	5.14	257 g
Ice water	2.03	102 g
Seasoned binder 6F222 <ul style="list-style-type: none"> <li>• 6.4% curing salt</li> <li>• Seasoning</li> </ul>	0.087 1.303	4 g 65 g
<b>TOTAL</b>	28.56	Before dividing, mix the binder thoroughly.

### Variation:

1. Cut the fat into dices.
2. Grind the meat at least 3 times (except for the dices of fat) with the smallest grinder plate to obtain a very fine texture.
3. Add the dices of fat at the end of the grinding (do not grind them).
4. Stuff the desired casings (waterproof).
5. Follow the standard cooking procedure (see "Cooking and cooling process") until a core temperature of 68°C (154°F) is reached.

## Ham & bacon loaf (6D257)

	Complete recipe (kg)	For 1 kg of meat
80% lean pork meat	8.50	Add
Cooked ham pieces	5.00	588 g
Bacon pieces	3.50	412 g
Water	2.50	294 g
Seasoned binder 7D232 <ul style="list-style-type: none"> <li>• 1% curing salt</li> <li>• Seasoning</li> </ul>	0.220 1.300	25 g 154 g
<b>TOTAL</b>	28.56	Before dividing, mix the binder thoroughly.

### Process:

1. Grind the lean meat, the ham pieces and the bacon pieces with the desired grinder plate (usually with 3.5 mm or 6.5 mm plate).
2. Add the water and the binder. Mix until you obtain a sticky mixture of an even consistency.
3. Stuff the casings and cook by following the "Cooking and cooling process". Alternatively, put the mixture into molds and cook in the oven at a temperature of 85°C (185°F) until a core temperature of 70°C (158°F) is reached.
4. Let stand at room temperature for about an hour and then refrigerate.

## Octoberfest (6J212)

	Complete recipe (kg)	For 1 kg of meat
70% lean meat	22.68	Add
Cold water	4.08	180 g
Seasoned binder 6J212 <ul style="list-style-type: none"> <li>• 6.4% curing salt</li> <li>• Seasoning</li> </ul>	0.08 2.02	3.5 g 85.9 g
<b>TOTAL</b>	28.88	Before dividing, mix the binder thoroughly.
<b>Variation:</b> <ol style="list-style-type: none"> <li>1. Cook for 15 minutes at 60°C (140°F). Increase the cooking temperature to 80°C (176°F) until an internal temperature of 72°C (162°F) is reached.</li> </ol>		

## Pepperoni (7D232)

	Complete recipe (kg)	For 1 kg of meat
70% lean meat	22.008	Add
Cold water	4.00	182 g
Seasoned binder 7D232 <ul style="list-style-type: none"> <li>• 1% curing salt</li> <li>• Seasoning</li> </ul>	0.465 1.915	21 g 87 g
<b>TOTAL</b>	28.38	Before dividing, mix the binder thoroughly.
<b>Variation:</b> <ol style="list-style-type: none"> <li>1. Follow the standard cooking procedure (see "Cooking and cooling process") until a core temperature of 68°C (154°F) is reached.</li> </ol>		

## Pepperette

	Complete recipe (kg)	For 1 kg of meat
70% lean meat	22.008	Add
Cold water	4.00	182 g
Seasoned binder 7D232 <ul style="list-style-type: none"> <li>• 1% curing salt</li> <li>• Seasoning</li> </ul>	0.465 1.915	21 g 87 g
<b>TOTAL</b>	28.38	Before dividing, mix the binder thoroughly.
<b>Variation:</b> <ol style="list-style-type: none"> <li>1. Cook at 85°C (185°F) until a core temperature of 72°C (162°F) is reached.</li> </ol>		

## Cooked Polish (6E229)

	Complete recipe (kg)	For 1 kg of meat
70% lean meat	22.68	Add
Ice water	2.72	120 g
Seasoned binder 6E229 <ul style="list-style-type: none"> <li>• 1% curing salt</li> <li>• Seasoning</li> </ul>	0.52 1.38	23 g 61 g
<b>TOTAL</b>	27.30	Before dividing, mix the binder thoroughly.
<b>Variation:</b> <ol style="list-style-type: none"> <li>1. Cook for 15 minutes at 60°C (140°F), and increase the cooking temperature at 80°C (176°F) until a core temperature of 72°C (162°F) is reached.</li> </ol>		

## Old-fashioned salami (2A4H051)

	Complete recipe (kg)	For 1 kg of meat
70% lean meat	22.68	Add
Ice water	5.00	220 g
Seasoned binder 2A4H051 <ul style="list-style-type: none"> <li>• 6.4% curing salt</li> <li>• Seasoning</li> </ul>	0.096 3.23	4 g 142 g
<b>TOTAL</b>	31.01	Before dividing, mix the binder thoroughly.
<b>Variation:</b> <ol style="list-style-type: none"> <li>1. Follow the standard cooking procedure (see "Cooking and cooling process") until a core temperature of 68°C (154°F) is reached.</li> </ol>		

## Smoked meat sausage (2A5J027)

	Complete recipe (kg)	For 1 kg of meat
70% lean meat	22.67	Add
Ice water	5.00	220 g
Seasoned binder 2A5J027 <ul style="list-style-type: none"> <li>• 6.4% curing salt</li> <li>• Seasoning</li> <li>• Brown sugar</li> </ul>	0.095 2.570 0.251	4 g 113 g 11 g
<b>TOTAL</b>	30.59	Before dividing, mix the binder thoroughly.
<b>Variation:</b> <ol style="list-style-type: none"> <li>1. Follow the standard cooking procedure (see "Cooking and cooling process") until a core temperature of 68°C (154°F) is reached.</li> </ol>		

## Cooked salami (2A0B021)

	Complete recipe (kg)	For 1 kg of meat
70% lean meat	22.68	Add
Ice water	3.70	263 g
Seasoned binder 2A0B021 <ul style="list-style-type: none"> <li>• 6.4% curing salt</li> <li>• Seasoning</li> </ul>	0.066 1.790	3 g 79 g
<b>TOTAL</b>	28.24	Before dividing, mix the binder thoroughly.
<b>Variation:</b> <ol style="list-style-type: none"> <li>1. Follow the standard cooking procedure (see "Cooking and cooling process") until a core temperature of 68°C (154°F) is reached.</li> </ol>		
<i>Beef trimmings for pure beef salami.</i> <i>Pork trimmings for cooked salami.</i> <i>We recommend 85% lean beef trimmings and 60% lean pork trimmings for beef salami.</i>		

## Garlic sausage (7D228)

	Complete recipe (kg)	For 1 kg of meat
70% lean pork	16.00	Add
Ice water	4.00	250 g
Seasoned binder 7D228 <ul style="list-style-type: none"> <li>• 6.4% curing salt</li> <li>• Seasoning</li> </ul>	0.065 2.00	4 g 125 g
Garlic powder	0.128	8 g
<b>TOTAL</b>	22.065	Before dividing, mix the binder thoroughly.
<b>Variation:</b> <ol style="list-style-type: none"> <li>1. Grind the meat at least 3 times with the smallest grinder plate to obtain a very fine texture.</li> <li>2. Follow the standard cooking procedure (see "Cooking and cooling process") until a core temperature of 68°C (154°F) is reached.</li> </ol>		

## Mock chicken (7D228)

	Complete recipe (kg)	For 1 kg of meat
70% lean pork	16.00	Add
Ice water	4.00	250 g
Seasoned binder 7D228 <ul style="list-style-type: none"> <li>• 6.4% curing salt</li> <li>• Seasoning</li> </ul>	0.065 2.00	4 g 125 g
<b>TOTAL</b>	22.065	Before dividing, mix the binder thoroughly.
<b>Variation:</b> <ol style="list-style-type: none"> <li>1. Grind the meat at least 3 times with the smallest grinder plate to obtain a very fine texture.</li> <li>2. Follow the standard cooking procedure (see "Cooking and cooling process") until a core temperature of 68°C (154°F) is reached.</li> </ol>		

# BRINED PRODUCTS

## PREPARATION OF THE BRINE

- Trim the meat to be injected.
- Taking into account the weight of the meat, as well as the injection rate specified for the product, calculate the amount of brine that needs to be prepared. Do not forget to add 3-4 kg of brine for soaking purposes.

Example:

- *Weight of trimmed meat: 14.5 kg*
- *Injection rate for ham: 35%*
- *Amount of brine required for injection:  $14.5 \text{ kg} \times 35\% = 5.07 \text{ kg}$*
- *Amount of brine to be prepared:  $5.07 \text{ kg (injection)} + 3 \text{ to } 4 \text{ kg (soaking)} = 9 \text{ kg total}$*

- Prepare the brine in a clean container that has been thoroughly disinfected.
- Use very cold water. It is preferable to use water that was cooled in the refrigerator overnight.
- Dissolve all ingredients well in the water. If the brine calls for "Polival 30C", sprinkle this ingredient in the water first, stir well, and make sure it is completely dissolved before adding the other ingredients.
- It is critical that all residues are dissolved before beginning the injection process.

## ONE-STEP INJECTION PROCESS

- Weight the meat and calculate its expected weight after the injection process.

Example:

- *Weight of the meat: 7.45 kg*
- *Injection rate for ham: 35%*
- *Expected weight after injection:  $7.45 \text{ kg} + (7.45 \text{ kg} \times 35\%) = 10.05 \text{ kg}$*

- Inject the brine into the meat, trying as much as possible to follow the direction of the muscle fibers. To avoid creating a gelatin pocket in the finished product, you must not inject the brine in one area only of the muscle.
- Weigh the injected meat, and go through the injection process again until the desired weight is obtained.
- Let the meat soak in the brine for 24 to 48 hours to age.
- Finish the product as required.



## TWO-STEP INJECTION PROCESS

- Weigh the meat and calculate its expected weight after the first injection.

Example:

- *Weight of the meat: 7.45 kg*
- *Injection rate for smoked meat: 50%*
- *First injection: 25%*
- *Expected weight after injection:  $7.45 \text{ kg} + (7.45 \text{ kg} \times 25\%) = 9.312 \text{ kg}$*

- Inject the brine into the meat, trying as much as possible to follow the direction of the muscle fibers. To avoid creating a gelatin pocket in the finished product, you must not inject the brine in one area only of the muscle.
- Weigh the injected meat, and go through the injection process again until the desired weight is obtained.
- Let the meat soak in the brine for 24 hours in the refrigerator.
- Proceed as follows for the second injection:

Example:

- *Weight of the meat (already injected at 25%): 9.310 kg*
- *Second injection: 20% (calculated on the meat injected at 25%)*
- *Expected weight after injection:  $9.312 \text{ kg} + (9.312 \text{ kg} \times 20\%) = 11.175 \text{ kg}$*
- *With this process, you get a total injection rate of 50%:  
 $7.45 \text{ kg} + (7.45 \text{ kg} \times 50\%) = 11.175 \text{ kg}$*

- Coat the product (if required) and let it rest in a boil-in-bag package under vacuum for up to five days.

## COOKING AND COOLING PROCESS

- Begin the cooking process in cold or lukewarm water and go through the following cycle:

Time		Water Temperature
Step 1	60 minutes	From 60°C (140°F)
Step 2	90 minutes	From 70°C (158°F)
Step 3	Remaining time	From 80°C (176°F)

- Cook until the desired internal temperature is reached.
- Cool by immersing in water. Cooling in ice is also acceptable. Rapid cooling is required to avoid leaving the meat in the dangerous temperature zone for too long.

## FINISHING OF PRODUCTS

- Preheat the oven (convection or conventional) to 175°C (350°F).
- Put the meat in the oven for 10 to 15 minutes in order to heat the surface and create a crust.

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# RECIPES FOR BRINED PRODUCTS

## Home-style bacon (2A3B015)

	Complete recipe (kg)	For ~1 kg of brine
Water	23.00	1000.0 g
Bacon brine 2A3B015		
• 6.4% curing salt	0.36	15 g
• Seasoning	4.13	179 g
<b>Process:</b> <ol style="list-style-type: none"> <li>1. Prepare the meat and brine as explained under "Preparation of the brine".</li> <li>2. Make a one-step injection at a <b>rate of 15%</b> (see "One-step injection process").</li> <li>3. You can spray liquid smoke on the meat to add some flavour and colour.</li> <li>4. Cook until a core temperature of 62°C (144°F) is reached following the three-step cooking process (see "Cooking and cooling process").</li> </ol>		

## Capicollo, sausage style (6E223)

	Complete recipe (kg)	For 1 kg of meat
Meat (butt)	50.00	Add
Water	7.50 kg	150 g
Brine 6E223		
• 6.4% curing salt	0.17	3 g
• Seasoning	2.39	48 g
<b>Process:</b> <ol style="list-style-type: none"> <li>1. Cut the meat in cubes (1-2 cm).</li> <li>2. Mix the water, curing salt, and seasoning.</li> <li>3. Churn until the brine is fully absorbed.</li> <li>4. The meat used to make spicy products should be coated with a mixture of cayenne pepper and paprika; the finished product will be red. The meat used to make mild capicollo should be coated with ground black pepper; the finished product will be greyish. Put the coating (1 tbsp.) inside the wet casing to be filled. Shake well until coating sticks to the surface of the casing.</li> <li>5. Stuff the meat into the casings, and then, after pushing the air out of them, tie the ends of the casings with string.</li> <li>6. Refrigerate the capicollo until you are ready to cook it. It must be cooked no later than 24 hours following its preparation.</li> </ol>		

## Turkey roll (2A1F031)

	Complete recipe (kg)	For 1kg of meat
Turkey breast	10.00	
Water	2.50 kg	250 g
Turkey brine 2A1F031	0.60	60 g

Process:

1. Cut the turkey breast into cubes.
2. Mix the water and the ingredients.
3. Churn until the brine is completely absorbed (about 1 hour). At that point, you can simply mix by hand and let the mixture rest in the refrigerator for 24 hours. Mix again by hand until all ingredients have been absorbed.
4. Stuff into waterproof casings and cook until a core temperature of 68°C (154°F) is reached following the cooking process (see "Cooking and cooling process").
5. You can vary this recipe by adding liquid smoke (0.5 to 1.0 g per kg of meat).

## Homestyle ham, picnic shoulder and bacon

	for ~15 kg of brine (kg)	for ~1 kg of brine
Water	15.00	1000.0 g
Polival 30C 5F402	2.025	135.0 g
6.4% curing salt 9K050	0.130	9.0 g
Salt	1.130	75.0 g
Sodium erythorbate 9K049	0.030	2.0 g
#6 liquid aroma bouquet 5H005	0.090	6.0 g

Process:

1. Prepare the meat and brine as explained under "Preparation of the brine".
2. Make a one-step injection at a **rate of 35%** (ham, loin, picnic shoulder, etc.), at a **rate of 25%** for legs and loins with bone, or at a **rate of 15%** for the side bacon (see "One-step injection process"). If the brine is not properly injected into the flank, it can result in an accumulation of brine between the layers of fat and lean meat, and in the formation of gelatin after cooking.
3. To assemble two pieces, use carragheenin and tie well with a string.
4. You can spray liquid smoke (5M218) on the meat to add some flavour and colour.
5. Cook the product until core temperatures are reached:

For cooked ham, loin	68°C (154°F)
For toupie style ham, picnic shoulder	64°C (147°F)
For ham with bone (whole leg)	60°C (140°F)
For side bacon	62°C (144°F)

Follow the three step cooking process (see "Cooking and cooling process").

## Ground ham (2A2L022)

	Complete recipe	
Ground pork leg	1.20 kg	
Water	250 g	
Liquid smoke	2 g (optional)	
Brine 2A2L022		
• 6.4% curing salt	3 g	
• Seasoning	43 g	
Functional flavour 2A2L023	15 g	
<b>Process:</b> <ol style="list-style-type: none"> <li>Grind the meat.</li> <li>Add the water and the dry ingredients. Mix well.</li> <li>Let rest in the refrigerator for 24 hours.</li> <li>Mix well, stuff into waterproof casings, and cook in water until a core temperature of 68°C (154°F) is reached following the three-step cooking process (see "Cooking and cooling process").</li> </ol>		

## Québécois ham (2A2L022)

	Complete recipe (kg)	For ~1 kg of brine
Water	20.00	1000.0 g
Brine 2A2L022		
• 6.4% curing salt	0.23	11 g
• Seasoning	2.99	150 g
Functional flavour 2A2L023	0.60 kg (optional)	30 g (optional)

Process:

1. Prepare the meat and brine as explained under "Preparation of the brine".
2. Make a one-step injection at a **rate of 45%** (see "One-step injection process").
3. To assemble two pieces, use carragheenin and tie well with a string.
4. You can spray liquid smoke (5m218) on the meat to add some flavour and colour.
5. Cook the product until core temperature of:

For cooked ham, loin	68°C (154°F)
For toupie style ham, picnic shoulder	64°C (147°F)
For ham with bone (whole leg)	60°C (140°F)

Follow the three-step cooking process (see "Cooking and cooling process").

## Crisp fried salt pork, grilled pork

	Complete recipe (kg)	For 1 kg of brine
Water	50.00	1000.0 g
Salt	9.00	180 g
6.4 curing salt 9K050	2.00	40 g

Process:

1. Prepare the meat (back fat with skin). Remove all red visible parts from the meat.
2. Mix the water, salt, and curing salt.
3. Let the meat soak in the brine for at least 7 days in the refrigerator.
4. Condition the meat in a boiler and cover it with a new batch of saturated brine (250 g of salt for 1 litre of water).
5. Slice into thin strips of about 3mm thick. Then fry them in oil until slightly golden.

## Pastrami

	Complete recipe (kg)	For ~1 kg of brine
Water	50.00	1000.0 g
Smoked meat brine 6J213		
• 1st part (brown sugar)	1.500	30.0 g
• 2nd part (curing salt)	0.350	7.0 g
• 3rd part (seasoning)	4.100	82.0 g

Process:

1. Prepare the meat (eye of round) and brine as explained under "Preparation of the brine".
2. Make a two-step injection at a **rate of 50%** (see "Two-step injection process").
3. Coat the meat with the 1W9L070 mixture. Store under vacuum and let rest in the refrigerator for 3 to 5 days.
4. Cook until a core temperature of 72°C (162°F) is reached following the three-step cooking process (see "Cooking and cooling process").

## Salt flank (6M242)

	Complete recipe (kg)	For ~1 kg of brine
Water	25.00	1000.0 g
Salt flank brine (6M242)	5.89	236 g

Process:

1. Prepare the meat and the brine as explained under "Preparation of the brine".
2. Make a one-step injection at a **rate of 10% to 15%** (see "One-step injection process"). You can use the soaking process and let the mixture rest for approximately 5 days.
3. Vacuum pack, without cooking, in order to preserve the pinkish colour.

## Artisanal turkey breast

	For ≈45 kg of brine (kg)	For ~1 kg of brine
Water	45.00	1000.0 g
Polival 30C 5F402	6.07	135.0 g
Salt	3.60	80.0 g
Sodium erythorbate 9K049	0.14	3.0 g
#6 liquid aroma bouquet 5H005	0.18	4.0 g
Aroma (other flavour available)	0.09	2.0 g

### Process:

1. Prepare the meat and brine as explained under "Preparation of the brine".
2. Make a one-step injection at a **rate of 30%** (see "One-step injection process").
3. To assemble, use 250 bloom gelatin (9K093) and tie well with string.
4. You can spray liquid smoke on the breasts to add some flavour and colour.
5. Cook until a core temperature of 70°C (158°F) is reached following the three-step cooking process (see "Cooking and cooling process").

## Seasoned turkey breast (2A1F031)

	Complete recipe (kg)	For ~1 kg of brine
Water	50.00	1000.0 g
Turkey brine 2A1F031	7.32	146 g

### Process:

1. Prepare the meat and brine as explained under "Preparation of the brine".
2. Make a two-step injection at a **rate of 50%** (see "Two-step injection process").
3. To assemble, use carrageenin gelatin and tie well with string.
4. You can spray liquid smoke on the breasts to add some flavour and colour.
5. Cook until a core temperature of 70°C (158°F) is reached following the three-step cooking process (see "Cooking and cooling process").

## Smoked meat style turkey breast

	Complete recipe (kg)	For ~1 kg of brine
Water	50.00	1000.0 g
Smoked meat brine 6J213		
• 1st part (brown sugar)	1.500	30.0 g
• 2nd part (curing salt)	0.350	7.0 g
• 3rd part (seasoning)	4.100	82.0 g

### Process:

1. Prepare the meat (turkey breast) and brine as explained under "Preparation of the brine".
2. Make a two-step injection at a **rate of 50%** (see "Two-step injection process").
3. Coat the meat with the 1W9L070 mixture. Store under vacuum and let rest in the refrigerator for 3 to 5 days.
4. Cook until a core temperature of 72°C (162°F) is reached following the three-step cooking process (see "Cooking and cooling process").

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## Smoked meat style pork

	Complete recipe (kg)	For ~1 kg of brine
Water	50.00	1000.0 g
Smoked meat brine 6J213		
• 1st part (brown sugar)	1.500	30.0 g
• 2nd part (curing salt)	0.350	7.0 g
• 3rd part (seasoning))	4.100	82.0 g
<b>Process:</b> <ol style="list-style-type: none"> <li>1. Prepare the meat (outside round of leg) and brine as explained under "Preparation of the brine".</li> <li>2. Make a two-step injection at a <b>rate of 30%</b> (see "Two-step injection process").</li> <li>3. Coat the meat with the 1W9L070 mixture. Store under vacuum and let rest in the refrigerator for 3 to 5 days.</li> <li>4. Cook until a core temperature of 72°C (162°F) is reached following the three-step cooking process (see "Cooking and cooling process").</li> </ol>		

## Roast beef (2A2C035)

	Complete recipe (kg)	For ~1 kg of brine
Water	50.00	1000.0 g
Roast beef brine 2A2C035	9.00	180 g
<b>Process:</b> <ol style="list-style-type: none"> <li>1. Prepare the meat and brine as explained under "Preparation of the brine".</li> <li>2. Make a one-step injection at a <b>rate of 30%</b> (see "one-step injection process").</li> <li>3. For medium rare, cook until a core temperature of 63°C (145°F) is reached following the three-step cooking process (see "Cooking and cooling process"). For anything cooked less, you must consult the federal regulations.</li> </ol>		

## Smoked meat (6J213)

	Complete recipe (kg)	For ~1 kg of brine
Water	50.00	1000.0 g
Smoked meat brine 6J213		
• 1st part (brown sugar)	1.500	30.0 g
• 2nd part (curing salt)	0.350	7.0 g
• 3rd part (seasoning))	4.100	82.0 g
<b>Process:</b> <ol style="list-style-type: none"> <li>1. Prepare the meat (brisket) and brine as explained under "Preparation of the brine".</li> <li>2. Make a two-step injection at a <b>rate of 50%</b> (see "Two-step injection process").</li> <li>3. Coat the meat with the 1W9L070 mixture. Store under vacuum and let rest in the refrigerator for 3 to 5 days.</li> <li>4. Cook until a core temperature of 72°C (162°F) is reached following the three-step cooking process (see "Cooking and cooling process").</li> </ol>		

# CHARCUTERIE PRODUCTS COOKED IN MOULDS

## DEFINITION OF SCALDING

- It consists in immersing a food product (liver, fat, tongue, etc.) in hot water in order to make it firmer or easier to peel.

## EFFECT OF SCALDING

- Hardening of fats as a result of the shrinking of the connective tissue and the lean parts.
- Elimination of lipids at a low fusion point.

## PURPOSE OF SCALDING

- Makes grinding or comminuting easier.
- Heats up the product.
- Avoids loss of fat during the cooking process.
- Gives a smoother texture.
- Gives products a better look.
- Pre-cooking stabilizes the product.
- Increases the shelf life of products.
- Reduces the number of microorganisms.

## SCALDING PROCESS

- In a large pot, boil the amount of water required for the quantity of meat (fat, liver, trimmings, etc.) to be used.
- When the water is boiling, put the fat meats in and leave them in the pot until the fat starts to break under the fingers.
- At the very end, add the liver for about two minutes in order to clean it. The objective is not to cook the liver, but to eliminate the small particles that give the finished product a bitter taste.



# METHOD FOR THE PREPARATION OF PÂTÉS, MOUSSES AND TERRINES

- Remove the connective tissue that gives the products an unpleasant texture and crunchiness.
- Scald the meats (see "Scalding process").
- Run everything through the grinder at the desired grinder plate.
- Add the liquids, and then the dry ingredients.

## CUSTOMIZATION OF PRODUCTS

Here are a few examples of product flavours that are easy to make:

- Garlic pâté: add 5 g of garlic powder / kg of pâté
- Pepper pâté: add 6 g of pepper / kg of pâté
- Fine herbs pâté: add 3-8 g of fine herbs / kg of pâté
- Cognac pâté: add 10 g of cognac or 5 g of #5 flavouring / kg of pâté

## DECORATION

- The purpose of glazing is to protect the products from air contamination and to make it possible to add decorations.

Amber jelly without gum	0.12 kg (120 g)
Water	1.00 kg
<ol style="list-style-type: none"><li>1. Boil the water, turn off the heat.</li><li>2. Sprinkle the water with a fine mist of gelatin while stirring constantly until dissolved.</li><li>3. Use the jelly as is.</li></ol>	

- When using the unmoulding and remoulding method for glazing, the jelly must be very hot to ensure it will adhere to the product and not to the mould.
- Make sure that the items you are using as decorations do not contaminate the jelly. In the case of fruits or vegetables, it is recommended to blanch them.

# RECIPES FOR PÂTÉS, MOUSSES AND TERRINES

## Liver mousse

	For 1 kg of pâté (g)	For 10 kg of pâté (kg)
Pork liver	370	3.700
Back fat	340	3.400
Cream (15-35%)	250	2.500
Egg	40	0.400
Superior pâté binder	20	0.200
Brine #64 (6.4% curing salt)	3	0.030
Sodium erythorbate (optional)	0.5	0.005
Salt	12	0.120
Liver pâté seasoning	4	0.040
Alhambra	4	0.040

Process:

1. Follow the "Method for the preparation of pâtés, mousses and terrines".
2. Blend the mixture in the food processor until you get a smooth texture and an even consistency that looks like café au lait.
3. Put the mixture in moulds and use the seasoning of your choice.
4. Cook at 90°C (194°F) until an internal temperature of 72°C (162°F) is reached.
5. Glaze as needed (see "Decoration").

## Turkey mousse (without liver) 2A6E021

	For 1 kg of pâté (g)	For 10 kg of pâté (kg)
Turkey trimmings	370	3.700
Pork fat	340	3.400
Egg	40	0.400
Cream (15-35%)	250	2.500
Country style pâté and liver seasoning 2A6E021	46	0.460
6.4% curing salt	3	0.030

Process:

1. Follow the "Method for the preparation of pâtés, mousses and terrines".
2. Blend the mixture in the food processor until you get a smooth texture and an even consistency that looks like café au lait.
3. Put the mixture in moulds and use the seasoning of your choice.
4. Cook at 90°C (194°F) until an internal temperature of 72°C (162°F) is reached.
5. Glaze as needed (see "Decoration").

## Country style pâté

	For 1 kg of pâté (g)	For 10 kg of pâté (kg)
Pork liver	310	3.100
Pork trimmings	300	3.000
Back fat	210	2.100
Milk	180	1.800
Superior pâté binder	20	0.200
Brine #64 (6.4% curing salt)	3	0.030
Sodium erythorbate (optional)	0.5	0.005
Salt	12	0.120
Country style pâté seasoning	4	0.040
Alhambra	4	0.040
<b>Process:</b> <ol style="list-style-type: none"> <li>1. Follow the "Method for the preparation of pâtés, mousses and terrines".</li> <li>2. Put the mixture in moulds and use the seasoning of your choice.</li> <li>3. Cook at 90°C (194°F) until an internal temperature of 72°C (162°F) is reached.</li> <li>4. Glaze as needed (see "Decoration").</li> </ol>		

## Country style pâté 2A6E021

	For 1 kg of pâté (g)	For 10 kg of pâté (kg)
Pork liver	310	3.100
Pork trimmings	300	3.000
Back fat	210	2.100
Milk	180	1.800
Country style pâté and liver seasoning 2A6E021	46	0.460
6.4% curing salt	3	0.030
<b>Process:</b> <ol style="list-style-type: none"> <li>1. Follow the "Method for the preparation of pâtés, mousses and terrines".</li> <li>2. Put the mixture in moulds and use the seasoning of your choice.</li> <li>3. Cook at 90°C (194°F) until an internal temperature of 72°C (162°F) is reached.</li> <li>4. Glaze as needed (see "Decoration").</li> </ol>		

## Liver pâté

	For 1 kg of pâté (g)	For 10 kg of pâté (kg)
Pork liver	370	3.700
Back fat	340	3.400
Milk or cream	250	2.500
Egg	40	0.400
Superior pâté binder	20	0.200
Brine 64 (6.4% curing salt)	3	0.030
Sodium erythorbate (optional)	0.5	0.005
Salt	12	0.120
Liver pâté seasoning	4	0.040
Alhambra	4	0.040

### Process:

1. Follow the "Method for the preparation of pâtés, mousses and terrines".
2. Blend the mixture in the food processor until you get a smooth texture and an even consistency that looks like café au lait.
3. Put the mixture in moulds and use the seasoning of your choice.
4. Cook at 90°C (194°F) until an internal temperature of 72°C (162°F) is reached.
5. Glaze as needed (see "Decoration").

## Liver pâté 2A6E021

	For 1 kg of pâté (g)	For 10 kg of pâté (kg)
Pork liver	370	3.700
Pork fat	340	3.400
Egg	40	0.400
Milk	250	2.500
Country style pâté and liver seasoning 2A6E021	46	0.460
6.4% curing salt	3	0.030

### Process:

1. Follow the "Method for the preparation of pâtés, mousses and terrines".
2. Put the mixture in moulds and use the seasoning of your choice.
3. Cook at 90°C (194°F) until an internal temperature of 72°C (162°F) is reached.
4. Glaze as needed (see "Decoration").

## Pork rillettes

	Recipe	
One inch cubes of pork (picnic)	1000 g	
Pork fat or back fat	500 g	
Onion	1 unit	
Salt	15 g	
Curing salt (brine 64)	3 g	
Black pepper	2 g	
White pepper	1 g	
<b>Process:</b> <ol style="list-style-type: none"> <li>1. Grind the fat with the onions. Heat on low until fat is melted.</li> <li>2. Incorporate the cubes of pork (cover the meat with the melted fat).</li> <li>3. Cover and put in the oven at 90°C (194°F) for at least 4 hours (ideally for 12 to 15 hours).</li> <li>4. Pour into a strainer to separate the liquid from the solid (preserve the liquid).</li> <li>5. Shred the meat in a food processor or with a knife.</li> <li>6. Incorporate the spices and add three quarters of the liquid.</li> <li>7. Put in moulds and refrigerate.</li> </ol>		

## Game meat terrine

	For 1 kg of pâté (g)	For 10 kg of pâté (kg)
Game meat cut into small cubes	310	3.100
Game meat	300	3.000
Back fat	210	2.100
Egg	40	0.400
Milk	180	1.800
Superior pâté binder	20	0.200
Curing salt (brine 64)	3	0.030
Sodium erythorbate (optional)	0.5	0.005
Salt	12	0.120
Country style pâté seasoning	4	0.040
Alhambra	4	0.040
<b>Process:</b> <ol style="list-style-type: none"> <li>1. Remove the connective tissue that gives the products an unpleasant texture and crunchiness.</li> <li>2. Scald the meat and the fat (except for the meat cut into small cubes).</li> <li>3. Run the scalded meat through the grinder once at the desired grinder plate.</li> <li>4. Mix all the meat together.</li> <li>5. Add the liquids and then the dry ingredients.</li> <li>6. Put the mixture in moulds and use the seasoning of your choice.</li> <li>7. Cook at 90°C (194°F) until internal temperature of 72°C (162°F) is reached.</li> <li>8. Glaze as needed (see "Decoration").</li> </ol>		

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## Ostrich and prune terrine

	Recipe	
Ostrich lean meat	400 g	
Pork lean meat	400 g	
Pork fat	200 g	
Milk (3.25%)	200 g	
Onion	1 unit	
Egg	2 unit	
Prune	100 g	
Garlic	1 g	
Black pepper	2 g	
White pepper	1 g	
Superior pâté binder	30 g	
Salt	15 g	
Curing salt (brine 64)	4 g	
Sodium erythorbate	1 g	
Country style pâté seasoning	2 g	
Basil	0.5 g	
<b>Process:</b> <ol style="list-style-type: none"> <li>1. Grind the lean ostrich and pork meat with the onions.</li> <li>2. Add the salt, curing salt, sodium erythorbate, country style pâté seasoning and spices. Incorporate other ingredients used to customize the product (dried fruit, alcohol, etc.). Macerate for a minimum of 12 hours in the refrigerator.</li> <li>3. Grind the fat after it has been macerated.</li> <li>4. Incorporate the fat into the seasoned mixture and add the other ingredients (milk, binder and eggs).</li> <li>5. Put in moulds and cook in the oven at 90°C (194°F) until a core temperature of 72°C (162°F) is reached.</li> </ol>		

## Duck à l'orange & white wine terrine

	Recipe
Duck lean meat	400 g
Pork lean meat	400 g
Duck fat	200 g
Milk (3.25%)	200 g
Onion	1
Egg	2
Orange	60 to 120 g
Ground ginger	2 g
White wine	50 g
Black pepper	1 g
White pepper	1 g
Superior pâté binder	30 g
Salt	15 g
Curing salt (brine 64)	4 g
Sodium erythorbate	1 g
Liver pâté seasoning	2 g
Thyme	0.5g

Process:

1. Grind the lean duck and pork meat with the onions.
2. Add the salt, curing salt, sodium erythorbate, liver pâté seasoning and spices. Incorporate other ingredients used to customize the product (dried fruit, alcohol, etc.). Macerate for a minimum of 12 hours in the refrigerator.
3. Grind the fat after it has been macerated.
4. Incorporate the fat into the seasoned mixture and add the other ingredients (milk, binder and eggs).
5. Put in moulds and cook in the oven at 90°C (194°F) until a core temperature of 72°C (162°F) is reached.

## Pheasant and cranberry terrine

	Recipe
Pheasant lean meat	400 g
Pork lean meat	400 g
Pork and/or pheasant fat	200 g
Milk (3.25%)	200 g
Onion	1
Egg	2
Cranberry	15 g
Black pepper	2 g
Superior pâté binder	30 g
Salt	15 g
Curing salt (brine 64)	4 g
Sodium erythorbate	1 g
Country style pâté seasoning	2 g
Ground coriander	1 g
Rosemary	0.5g

Process:

1. Grind the lean pheasant and pork meat with the onions.
2. Add the salt, curing salt, sodium erythorbate, country style pâté seasoning and spices. Incorporate other ingredients used to customize the product (dried fruit, alcohol, etc.). Macerate for a minimum of 12 hours in the refrigerator.
3. Grind the fat after it has been macerated.
4. Incorporate the fat into the seasoned mixture and add the other ingredients (milk, binder and eggs).
5. Put in moulds and cook in the oven at 90°C (194°F) until a core temperature of 72°C (162°F) is reached.

## METHOD FOR THE PREPARATION OF CRETONS

- Grind the meat.
- Heat the water in a large pot. When the water is boiling, add the meat gradually.
- Cook on low heat for a minimum of two hours (until the fat becomes yellowish), stirring regularly.
- Add the creton package and mix well. Take the mixture off the heat.
- Let rest for 15 to 20 minutes, stirring occasionally.
- Fill the containers and let the mixture rest until it reaches a temperature of 32°C to 38°C (90 to 100°F).
- In order to avoid condensation, let the mixture cool before covering the containers.
- Refrigerate.



# RECIPES FOR CRETONS

## Cretons (7D234)

	Complete recipe (kg)	For 1kg of meat
55% lean meat	12.7	Add
Water	3.6	283.5 g
Unit 7D234	0.92	72.4 g
<b>Before dividing, mix the binder thoroughly.</b>		

## Cretons (without MSG) (2A1C007)

	Complete recipe (kg)	For 1kg of meat
55% lean meat	12.7	Add
Water	3.6	283.5 g
Unit 2A1C007	0.92	72.4 g
<b>Before dividing, mix the binder thoroughly.</b>		

## Garlic & fine herbs cretons (2A0A058)

	Complete recipe (kg)	For 1kg of meat
55% lean meat	11.34	Add
Water	3.63	320 g
Unit 2A0A058	1.10	97 g
<b>Before dividing, mix the binder thoroughly.</b>		

## Gluten free and reduced salt cretons (SGSD0001)

	Complete recipe (kg)	For 1kg of meat
75% lean meat	2.27	Add
Water	0.60	264 g
Unit SGSD0001	0.100	44 g
<b>Before dividing, mix the binder thoroughly.</b>		

These recipes are submitted for guideline purposes only. The authors assume no responsibility for their outcome. It is highly suggested that you refer at all time to the label on the seasonings bag.

### Vegetable cretons (2A1A037)

	Complete recipe (kg)	For 1kg of meat
55% lean meat	12.70	Add
Water	3.54	279 g
Unit 2A1A037	0.98	77 g
<b>Before dividing, mix the binder thoroughly.</b>		

### Forest cretons (2A1B019)

	Complete recipe (kg)	For 1kg of meat
55% lean meat	2.268	Add
Water	0.640	282 g
Unit 2A1B019	0.165	73 g
<b>Before dividing, mix the binder thoroughly.</b>		

### Poultry cretons (7D245)

	Complete recipe (kg)	For 1kg of meat
55% lean meat	11.34	Add
Water	3.60	317 g
Unit 7D245	0.90	79 g
<b>Before dividing, mix the binder thoroughly.</b>		

### Poultry cretons (without MSG) (2A1C028)

	Complete recipe (kg)	For 1kg of meat
55% lean meat	11.34	Add
Water	3.60	317 g
Unit 2A1C028	0.90	79 g
<b>Before dividing, mix the binder thoroughly.</b>		

## Head cheese style preparation (6G209)

	Complete recipe (kg)	For 1kg of meat
Pork (hock)	11.340	Add
Water	Sufficient quantity	
Seasoning 6G209	0.640	0.056 kg
Process: <ol style="list-style-type: none"> <li>1. Put the meat in a large pot and cover with water. Begin cooking and let simmer for several hours (~3 hours). The meat is cooked when it falls off the bone. Preserve the cooking liquid.</li> <li>2. Run the meat through the grinder at the desired grinder plate.</li> <li>3. Weigh the ground meat and incorporate an equal amount of cooking liquid.</li> <li>4. Add the seasoning to the mixture and bring to a boil.</li> <li>5. Put in moulds and refrigerate.</li> </ol>		

# MISCELLANEOUS

## RECIPES

### Spicy chicken wings 9B006

	Complete recipe (kg)	
Chicken wings	25	
Water	2.500	
Spicy marinade spices 9B006	0.340	
BBQ coating	0.250	
<p>Process:</p> <p><b>Mixing method:</b></p> <ol style="list-style-type: none"> <li>1. Dilute the spicy marinade seasoning in the water.</li> <li>2. Put the wings in a marinade bowl and add the seasoning dissolved in water.</li> <li>3. Marinate under vacuum until the liquid is completely absorbed (30 to 50 minutes).</li> <li>4. To give the wings a nicer colour, add the BBQ seasoning and leave the wings in the marinade for an extra 5 minutes.</li> <li>5. Place the marinated wings on a cooking sheet and cook in the oven at 176°C (350°F) for approximately 20 minutes. The wings must be cooked through.</li> </ol> <p><b>Soaking method:</b></p> <ol style="list-style-type: none"> <li>1. Dilute the spicy marinade seasoning in the water.</li> <li>2. Soak the wings in the marinade for about 24 hours. The flavours are distributed more evenly when you marinate under vacuum.</li> <li>3. Sprinkle the BBQ coating on the wings just prior to cooking.</li> <li>4. Place the marinated wings on a cooking sheet and cook in the oven at 176°C (350°F) for approximately 20 minutes. The wings must be cooked through.</li> </ol>		

### Sweet infernal chicken wings (2B1I005)

	Complete recipe (kg)	
Chicken wings	40	
Coating 2B1I005	2	
<p>Process:</p> <ol style="list-style-type: none"> <li>1. Coat the chicken wings and refrigerate for 2 hours.</li> <li>2. Place the marinated wings on a cooking sheet and cook in the oven at 149°C (300°F) for approximately 40 minutes. The wings must be cooked through.</li> </ol>		

## Chinese fondue broth (7K003)

	Recipe	
Water	1.5 liter	
Seasoning 7K003	142 g	
<b>Process:</b> <ol style="list-style-type: none"> <li>1. Boil the water</li> <li>2. Add the seasoning and simmer for 5 minutes.</li> </ol>		
<i>Suggestion: Substitute 500 ml of water for 500 ml of red wine.</i>		

## Old-fashioned capicollo (9C058)

	Recipe for 22.68 kg of meat	Recipe for 1 kg of meat
Water	----	----
Old-fashioned capicollo unit 9C058		
<ul style="list-style-type: none"> <li>• Curing salt (1%)</li> <li>• Seasoning</li> </ul>	0.435 kg 0.415 kg	19.2 g 18.3 g
<b>Process:</b> <ol style="list-style-type: none"> <li>1. For a better shape, use boneless and trimmed butts.</li> <li>2. Use the dry brining method. Calculate the amount of dry ingredients required for the amount of meat being used. Sprinkle completely and evenly over the meat.</li> <li>3. Use a clean and disinfected container. Alternately add the dry ingredients and the meat, ending with the dry ingredients.</li> <li>4. Cover the meat with plastic wrap. Refrigerate the container at 0°C (32°F) to 4°C (39°F) for approximately 72 hours.</li> <li>5. After 72 hours, transfer the butts to another clean and disinfected container. Make sure that the butts from the top of the first container are on the bottom of the second container.</li> <li>6. If there is a residue of brine in the first container, transfer into the second container.</li> <li>7. Let the meat age for another 72 hours.</li> <li>8. At the end of the brining process, the butts are rinsed thoroughly with cold water for several minutes.</li> <li>9. The butts that will be used for the preparation of spicy products are then coated with a mixture of Cayenne pepper, paprika and crushed chili. The colour of the finished product will be red.</li> <li>10. The butts that will be used for the preparation of mild capicollo are coated with ground black pepper. The colour of the finished product will be greyish.</li> <li>11. The butts are put into beef casings. They are then tied up with string and put into elastic nets. The ends of the casings are tied with a string after the air has been pushed out.</li> <li>12. Refrigerate the capicollo until you are ready to cook it. It must be cooked no later than 24 hours following its preparation.</li> <li>13. Cook until a core temperature of 72°C (162°F) is reached following the three-step cooking process (see "Cooking and cooling process").</li> </ol>		

## BBQ ribs (6J207)

	Complete recipe (kg)	Split recipe (kg)
Seasoning 6J207*	0.780	0.188
Tomato ketchup	2.070	0.500
White vinegar*	0.490	0.118

*\*Adjust amount of vinegar and spices to taste.*

Process:

**Sauce:**

1. Mix all ingredients well.

**Ribs:**

1. Cook the ribs in boiling water for a minimum of 60 minutes or until the ribs are tender. Take care to skim the liquid during the cooking process.
2. Place the ribs on a cooking sheet and brush them with the sauce.
3. Cook in the oven for about 20 minutes.
4. Let them cool, then wrap in plastic (not under vacuum).

## Honey & garlic BBQ ribs (2A2B006)

	Complete recipe (kg)	Split recipe (kg)
Seasoning 2A2B006*	0.830	0.205
Tomato ketchup	2.020	0.500
White vinegar *	0.490	0.121

*\*Adjust amount of vinegar and spices to taste.*

Process:

**Sauce:**

1. Mix all ingredients well.

**Ribs:**

2. Cook the ribs in boiling water for a minimum of 60 minutes or until the ribs are tender. Take care to skim the liquid during the cooking process.
3. Place the ribs on a cooking sheet and brush them with the sauce.
4. Cook in the oven for about 20 minutes.
5. Let them cool, then wrap in plastic (not under vacuum).

*Suggestion: Add 150 g of honey to the sauce.*

## Pork drippings (7D254)

	Complete recipe (kg)	Split recipe (kg)
Water	10.000	1.000
Pork drippings unit 7D254	0.810	0.081
<b>Process:</b> <ol style="list-style-type: none"> <li>1. Boil the water. Add dehydrated onions if desired.</li> <li>2. When the water starts to boil, add the seasoning gradually and stir until dissolved.</li> <li>3. Pour into a container and refrigerate.</li> <li>4. When the liquid is set, pour a coat of fat (lard) over it.</li> <li>5. Store in the refrigerator.</li> </ol>		

## Jerky (2A5I005)

	Recipe for 1 kg of meat	
¼ inch strips of beef		
Brine 64	3 g	
Beef jerky unit 2A5I005	30 g	
<b>Process:</b> <ol style="list-style-type: none"> <li>1. Evenly coat the meat with the dry ingredients.</li> <li>2. Let rest at least 8 hours in the refrigerator.</li> <li>3. Arrange the strips on a cooking grill so they do not touch each other.</li> <li>4. Cook at 70°C (160°F) for about 90 minutes and then evaluate the texture of the strips.</li> <li>5. Cool and let dry 24 hours in the refrigerator.</li> <li>6. Store under vacuum, the strips will find flexibility.</li> <li>7. Refrigerate.</li> </ol>		

## Pizza sauce (2A1J018)

	Complete recipe	
Seasoning 2A1J018	0.72 kg	
Water	6 liters	
Vegetable oil	½ cup	
<b>Process:</b> <ol style="list-style-type: none"> <li>1. Mix the water and the seasoning until completely dissolved.</li> <li>2. Add the oil and whip vigorously until the sauce is smooth.</li> </ol>		

## Spaghetti sauce (6C236)

	Complete recipe	
Ground meat (pork and/or beef)	4.54 kg	
Tomato juice (canned)	3 - 48 oz. cans	
Tomato sauce (canned)	6 -10 oz. cans	
Tomato paste (canned)	3 - 6 oz. cans	
Fresh mushrooms	0.750 kg	
Green pepper, diced	3 cups	
Red pepper, diced	1 cup	
Celery, diced	3 cups	
Onions, finely chopped	3 large	
Seasoning 6C236	0.13 kg	
<b>Process:</b> <ol style="list-style-type: none"> <li>1. Brown the meat and onions.</li> <li>2. Add all the other ingredients and mix well.</li> <li>3. Simmer for a minimum of 3 to 4 hours.</li> </ol>		

## Meat Pie (6K214)

	Complete recipe	
Meat*	11.34 kg	
Cold water	4.54 kg	
Seasoned binder 6K214	1.13 kg	
<i>*The type of meat (pork, beef, game meat, etc.) that is used can vary depending on the region and on individual tastes. It is left to the discretion of the artisan.</i>		
<b>Process:</b> <ol style="list-style-type: none"> <li>1. Run the meat through a grinder with 12mm holes.</li> <li>2. Boil the water, put the meat in and cook it on low heat for two hours.</li> <li>3. Add the seasoned binder and mix well.</li> <li>4. Let rest for 10 to 20 minutes.</li> <li>5. Fill the crust with the seasoned meat.</li> <li>6. Cover with crust and cook in the oven. The suggested cooking temperature is 177°C (350°F).</li> </ol>		





Making the world a tastier place

## **Technical Support**

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