



# Berlin Bratwurst (for Currywurst) Recipe

Whether it's a summer party or a cozy evening – a perfectly grilled bratwurst is a must. We'll show you how to bring out the best flavor using our spice blends. Simple, delicious, and guaranteed to be a hit!

## Ingredients for 2 lbs of sausage

- 30% lean beef (0.6 lbs.)
- 40% pork belly, skin off (0.8 lbs.)
- 10% pork fatback, skin off (0.2 lbs.)
- 20% crushed ice or ice water (0.4 lbs )
- 1 tbsp Berlin Sausage Seasoning
- 3 g Cutter Phosphate (e.g BRIFISOL 414, PhosThis!, Ames Phos)
- Sausage casings



## The equipment to make sausage

### Meat Grinder

You need a meat grinder to “grind” the meat. The meat is chopped into small chunks and can then be mixed.

### Sausage stuffer / Grinder attachment / Funnel

You need this to get your sausage mass into the casing. If you do not have one, you can also use a filling attachment for your meat grinder or a hand filling funnel.

### Food processor / Cutter

You need a cutter to get your mass fine and homogeneous. Alternatively, the whole thing can also be done with a food processor.

### Natural casings / jars

The sausage is stuffed into natural casings. I recommend you use pork casing caliber 28/30. Collagen casings for hot dog style sausages work as well.

### Smoker

You need a smoker if you want to get the authentic taste.

**Instructions**

1. Cut the meat and fat into pieces suitable for mincing. You can vary the size depending on how big your meat grinder is. You should separate the meat and fat. This will help you later in the cutting process.
2. Put the meat and fat pieces in the freezer for 1-2 hours. This will help you later with the mincing and ensure that the mass does not get too warm.
3. Grind the frozen meat / fat twice “separately” through the finest perforated disc. I recommend you grind the fat and lean meat separately, as we add it at different times during the chopping process.
4. Put the meat together with the salt and put the spices into the cutter/food processor and turn it on.
5. Add the Cutter Phosphate.
6. Gradually add the ice / cold water. This will keep the mass cool. The mass should not rise above 12 degrees Celsius (53.6 °F). Measure the temperature occasionally for this.
7. Then you can gradually add fat.
8. Once the mass has a nice formation, you can put it out.
9. Now fill the sausage meat into the casing. To do this, hold the casing tightly on the filling spout and let it slowly fill up increasingly. This part takes some practice. Don't worry if it doesn't work 100% right away. Important: Do not fill the casing too tightly, otherwise it will burst later during frying. I use a pork casing caliber 28/30.
10. Turn off the sausage. You can decide how big your sausage should be. To do this, press the sausage to the desired length with two fingers on each hand and rotate it forward a few times. Then leave out one sausage length and repeat the process.
11. Now place the sausages in the smoker for 20 minutes at 50 °C (122 °F) to dry out.
12. As soon as the casing is no longer moist, you can increase the temperature to 60 °C (140 °F). The sausage should now be smoked for 45 – 60 minutes.
13. Broth your sausage at 70 °C (158 °F) for about 20 minutes.
14. Put the sausage in ice water. This will cool it down quickly.
15. Your Berlin Bratwurst is ready. Enjoy!

**How long is the shelf life of the sausage?**

The sausage can be kept in the refrigerator for about 2 weeks. You can also freeze it optimally. Then it will keep much longer. Don't be afraid; it does not lose any flavor.

**Notes**

---



---



---



---



---



---



---



---



---



---



---