

Product Recipe Information

Kerry, Global Technology & Innovation Centre, Millennium Park, Naas, Co. Kildare, Ireland

Phone: +353 45 931 000

Product Recipe

Date: 29/02/24 – Version 3

Product Recipe No: 20050711 (H18)

PASTRAMI USING EASICURE SMOKE DRY CURE 20050711

RECIPE:

Ingredients:

Beef – (Brisket or Silverside)
Easicure Smoke Dry Cure 20050711

Method:

1. Trim the beef as required



2. Weight the beef to be cured. Then weigh 40g / kg of Easicure Smoke Dry Cure
3. Rub the curing salts into the surface of the meat ensuring an even covering all over
4. The meat can then be vacuum packed and stored refrigerated for the duration of the curing process.



5. Cure for 1 Day per half inch (13mm) of meat thickness, plus 2 days, and store at **2-4°C**
6. At the end of the curing time, remove from the vac bag and coat with a blend of crushed peppers of your choice. Black peppers are most commonly used.





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7. Cook a 55°C (130°F) for 1 hour. Increase the temperature to 80-85°C(175-185°F) and cook until internal temperature of 72°C(162°F) is reached.

NOTE: Dry heat only.

8. Allow to cool in a refrigerator, slice thinly, and display for sale

LABELLING:-

The product must be labelled in compliance with current Food Labelling Regulations as amended. For specific queries on Labelling of final products, customers are recommended to discuss the matter with their Local Trading Standards Department. If you wish to use other meats please use the butcher's calculator on the Lucas Ingredients Web Site - www.lucas-ingredients.co.uk to work out your meat content and quid declarations. You must also ensure that the product has the correct meat minimum content if it has a reserved description.

CONTACTING LUCAS:-

For further information or advice on the product formulation or use of the ingredient please contact your sales representative or Kerry on +353 45911000 or Freephone customer helpline 0800 1385837. Whilst all care is taken in the compilation of the above information, Kerry can accept no liability in respect of its use.

At Lucas we've been manufacturing quality ingredients for butchers and food retailers since 1926. With many "firsts" to our name, including the development of yeastless rusk all those years ago and more recently the introduction of flavoured complete cure blends, we've remained at the forefront of many important developments in the manufacture of food ingredients. Our track-record of supporting butchers and other food retailers over the years will surely continue and our customers can rely on our ongoing commitment. Lucas Ingredients is a division of Kerry PLC.

For the full product range and further information please visit our website:

Website: www.lucas-ingredients.co.uk Our website is packed with useful information and details about our products, so we hope you'll find it an inspiration.



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