

# Smoked Sausage

Description:

Yield 5 KG

Categories: Hot Appetizer

Cost Per KG	
\$	5.05



**Action**      **Date**      **Initials**  
**Created:**    8/16/2012    CR  
**Revised:**

Amount	Measure	Ingredient	Preparation Method	Product No.
0.1	kg	Unsalted butter		20-100001601
0.300	kg	Garlic	minced	20-100000869
0.500	kg	Shallots	minced	20-100000864
0.100	kg	Sage	chopped	20-100000880
0.300	lt	brandy		20-100001670
2.000	kg	Sausage, smoked		20-100001649
2.000	kg	Pork meat with fat		20-100016436
20.000	ea	Egg whites		20-100000648
0.300	lt	Cream		
0.070	kg	Parsley	chopped	20-100000839
5.000	lt	Chicken stock	see recipe	50-100000046
0.05	kg	Salt		20-100001323
0.008	kg	Pepper		20-100001295

**Method of Preparation:**

- Heat the butter and sauté the garlic and shallots. Add the chopped sage and flame/reduce the cognac to almost
- Chill completely
- Mince the pork meat with the smoked sausage twice.
- Place in a bowl over ice.
- Add the chilled garlic-shallot mixture
- Stir in the egg whites
- Fold the cream in a little at a time to assure correct consistency
- Add in the parsley and season to taste.
- Cook a test piece to check consistency and flavor, adjust as needed.
- Bring the chicken stock to poaching temperature 165-180F (74-82C). Form sausage into approximately 15g quenelles and poach. Remove, chill and store in the stock.