

## News from the butcher's in the Balkan



### ***M50758 Balkan Mix for minced meat***

Minced meat compound with salt. Spicy with onions, garlic and pepper seasoned and refined by taste refiners for a fully flashy taste. This compound was completed by using a pH-value – regulator for sauce- and water binding as well as by using a colour- and airtight compound.

Ideal for all preparations of minced meat as Bifteki and Pljeskavica or as a filling for Sarma (filled wine leaves) or Börek (strudel made of Yufka-pastry).

Dosage: 27g/kg



### ***M50757 Cevapcici traditional***

Spicy complete seasoning with salt for Cevapcici with freshness- and colour stabilizer, as well as a sauce- and water binding compound.

Ideal for minced beef and lamb with a strong note of red paprika, matched delicately with garlic and onions. The taste is supported by a spicy Balkan smoky note for best taste of grilled meat also when prepared in a frying pan.

Dosage: 12-14g/kg



### ***M57007 fried sausage Balkan***

This fully seasoning with salt especially created for the Balkan distinguishes from others because of its fine leek note. As this frying sausage often is sold raw in its original country, there is - apart from its optimal colour support - also a colour- and freshness stabilizer as well as a taste refiner and phosphate for a water binding included. Because of its fine grill aroma the taste of this fried sausage out of the pan is like from the grill.

Dosage: 25g/kg

