



# vegan&moi

*The taste of vegan!*

## Basic recipes with **vegan&moi PURE** for vegan fried sausages "Bratwurst"

<b>vegan&amp;moi pure</b>	350 g
Oil	50 g
Water	600 g

gives 1 kg neutral vegan base mixture

Similar to 1 kg of conventional meat, the butcher/producer can add his desired recipe to 1 kg of vegan basic mass.

After filling the sausage casings, scald the products at 75 °C for 30 minutes, which gives them a nice stability.

## White Bratwurst

Base	<b>vegan&amp;moi pure</b>	350 g
	Oil	50 g
	Water	600 g
Spices	Salt	22,5 g
	Pepper (white)	3 g
	Marjoram	2 g
	Nutmeg	2 g
	Parsley	2 g

## Chilli cheese

Base	<b>vegan&amp;moi pure</b>	350 g
	Oil	50 g
	Water	600 g
Spices	Salt	22,5 g
	Cheese (vegan)	100 g
	Cayenne pepper	5 g
	Pepper (white)	3 g
	Paprika (sweet)	6 g
	Garlic powder	2 g
	Sugar	2 g
	Chilli flakes	5 g
	Diced peppers (fresh)	50 g



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