

NEW-MEAT* COOKING GUIDE REDEFINE BRATWURS



GENERAL GUIDELINES

Handling:

- This product is only suitable for consumption after cooking. Follow the suggested preparation method.
- · Do not eat or serve raw.

Freezing/Defrosting:

- Prepare this product when frozen. There is no need to defrost.
- Use immediately after removing the product form the freezer for preparation. DO NOT REFREEZE!

Storage:

· Keep frozen at or below (-18°C) before use.

Serve:

· For best results serve hot.

Note

 For the most up to date product information including ingredients and allergens, please refer to the printed material on the packaging.

PREPARATION

Remove the product from the freezer.



IN A SAUTÉ OR FRYING PAN:

- 1. Heat a few tablespoons of oil in a sauté/frying pan over medium heat.
- 2. Add the product to the heated pan and cook for a total of 10 minutes turning to ensure that the sausages brown and are cooked through.
- 3. When cooked the measured internal temperature at the center of a sausage should read 72°C.









^{*} Redefine Meat™ products are plant-based, made with non-GMO ingredients and do not contain any animal-based ingredients or by-products.



SERVING RECOMMENDATIONS







Loaded Redefine Bratwurst

Redefine Bratwurst with mashed potatoes and peas Redefine Bratwurst Currywurst

Visit our recipe page for inspiration and share your creations with us on social media @redefinemeat

TIPS

- · You may cover the sausages while preparing them in a pan or on a grill, to reduce splatter.
- · Continuously flipping the sausages while cooking will achieve an evenly cooked, juicy result, every time.
- Recommended searing time from defrosted is 5 minutes over medium heat.
- If deep frying, fry for 4 minutes at 180°C.
- Remember success in the kitchen, to paraphrase Thomas Edison, is "1% inspiration and 99% perspiration". Be creative!

FIND INSPIRATION FROM OUR PARTNERS





Bratwurst Chilli Cheese Dog

La Vie bacon

For more information, contact your REDEFINE MEAT™ sales rep or drop us a line at partners@redefinemeat.com



