



Wurstel Product Information

Wurstel Item	Background	Serving Suggestions	Product Id.
COARSE LIVERWURST	The word liverwurst is an anglicisation of German Leberwurst, meaning "liver sausage". It is a sausage eaten in large parts of Europe and spreadable. Liverwurst usually contains pigs' livers and is a spreadable mixture of ground pork, liver, onions and seasonings including ground black pepper, marjoram, allspice, thyme, ground mustard seed, or nutmeg. Many regions in Germany have distinct recipes for liverwurst. Adding ingredients like pieces of onion to the recipe make each variety of liverwurst very important to cultural identity.	- Spread on rye bread or crackers	W001
FINE LIVERWURST	A finer textured variant of COARSE LIVERWURST.	- Spread on rye bread or crackers	W013
WEISSWURST	Weisswurst literally means white sausage and is a traditional Bavarian delicate sausage made from very finely minced veal and fresh pork. It is usually flavoured with parsley, lemon, mace, onions, ginger, and cardamom, although there are some variations. Then the mixture is stuffed into fresh, clean pork casings and separated into individual sausages ten to twelve centimeters in length and about two centimeters in thickness.	- Simmer for around 15-20 minutes - enjoy with mustard and rye bread - BBQ	W002
PRESSWURST	Presswurst is usually made from pigs' trotters, neck and head boiled with onions, garlic, seasoning, bay, marjoram and paprika, bones removed and filled into casings simmered for 2 hours and pressed.	- Cut in slices around 1-1.5 cm thick, on crusty fresh bread, or slice and sprinkle with vinegar, oil with rings of onion	W003
BAVARIAN BRATWURST	A Bratwurst is a sausage usually composed of veal, pork or beef. The name is derived from Old High German Brätwurst, which is finely chopped meat and Wurst, or sausage. Bratwurst is usually grilled or pan fried.	- BBQ or grill and served with horseradish, mustard, sauerkraut with fresh crusty bread, and a glass of Reisling	W004
ONION BRATWURST	Similar to the BAVARIAN BRATWURST with the addition of onion.	- BBQ or grill and served with horseradish, mustard, sauerkraut with fresh crusty bread, and a glass of Reisling	W012
KABANA	Kabana is a type of dry sausage, similar to a mild salami. It is made from pork and beef, lightly seasoned and then smoked. It traditionally comes in the form of a long, thin sausage. It is commonly cut into bite sized chunks and eaten cold as an appetiser or snack, often with cubes of cheese and crackers.	- Cut in slices around 1-1.5 cm thick, serve as a snack on crackers with cheese and antipasto	W005
CHEESE KABANA	Similar to the KABANA with the inclusion of cheese pieces.	- Cut in slices around 1-1.5 cm thick, serve as a snack on crackers and antipasto	W008
KABANA HOT	Similar to the KABANA with the inclusion of chilli powder & chilli flakes.	- Cut in slices around 1-1.5 cm thick, serve as a snack on crackers with cheese and antipasto	W016
KRANSKY	Kranjska klobasa is known as Kransky in Australia, to where it was introduced by post-war immigrants from Slovenia in the late 1940s and 1950s. The Kransky is very popular in Australia, a coarsely textured sausage made from pork and beef, seasoned and smoked.	- BBQ or grill and serve with horseradish or sauerkraut with fresh crusty bread, and a glass of Reisling	W010
CHEESE KRANSKY	Similar to the KRANSKY with the inclusion of cheese.	- BBQ or grill and serve with horseradish or sauerkraut with fresh crusty bread, and a glass of Reisling	W014
GERMAN BIERSTICKS	Biersticks are prepared from the finest quality pork and beef, and have a rustic flavour. With a medium/coarse texture, and a moderately spicy flavour with a touch of nutmeg, pepper, garlic, coriander and caraway, they are a tasty ready-to-eat snack. Biersticks can also be simmered, fried or BBQ grilled to create other dishes.	- Cut in slices around 1-1.5 cm thick, serve on crackers with cheese	W006
DEBRECINER	Debreciner is a pork sausage of uniform fine texture and reddish-orange colour, named after the Hungarian city of Debrecen. The sausages are heavily spiced with paprika and other seasonings like garlic, pepper and marjoram. They are usually unsmoked or lightly smoked, and sold in pairs joined at one end. Traditional cooking technique calls for the Debreciner to be angle sliced then baked, broiled, or fried. This sausage variant is spicy-hot.	- Simmer for around 15-20 minutes - enjoy with bread - BBQ, slice or dice into pieces and add to soups, salads and pasta dishes	W007
CHORIZO	Chorizo is made from coarsely chopped pork and pork fat, seasoned with smoked pimentón (paprika) and salt. Hundreds of regional varieties of Spanish chorizo, both smoked and unsmoked, may contain garlic, herbs and other ingredients. They come in short, long, hard and soft varieties; the leaner varieties are suited to being eaten at room temperature as an appetizer or tapas, whereas the fattier versions are generally used for cooking. Wurstel Chorizo is quite mild.	- Fried, grilled, in a stew, soup, or as an ingredient in traditional Spanish dishes. Also enjoyed sliced on bread garnished with pickled vegetables, with a glass of red wine.	W009
AUSTRIAN VIENNESE FRANKFURTER	This sausage was invented by a butcher from Frankfurt who had moved to Vienna, which is why in Vienna the sausage is called Frankfurter. Cooked and often smoked, "Vienna sausage" have a taste and texture very much like North American "hot dogs" or "frankfurters", but are usually longer and somewhat thinner, with a very light, edible casing. The Wurstel Austrian Viennese Frankfurter is firm with a "snap" bite, not soft and mushy.	- Simmer for around 15-20 minutes - enjoy with mustard and bread - BBQ	W011
KNACKWURST	Knackwurst refers to a variety of sausage types, depending on the geographical region. Knackwurst may refer to a short, plump sausage originating from the Holstein region in Germany. They contain ground veal, ground pork, and fresh garlic stuffed into beef casings. The sausages are then smoked. Knackwurst is often prepared highly seasoned.	- Simmer for around 15-20 minutes - enjoy with mustard and bread - BBQ, casing can be eaten but usually removed	W015

Why are Wurstel products so good?

1. All meat used is Australian fresh domestic meat, there's no imported or frozen meat used
2. Products do not contain 'low cost' substitute meats, i.e. mechanically deboned chicken (MDM) etc.
3. All the recipes and product specifications are age-old traditional European
4. Cooked sausages have the typical 'snap' (firmness) when biting into them - not mushy/soft in texture
5. Spice blends are imported from Europe to achieve the authentic taste and flavour
6. European Beechwood is used for smoking, producing a clean and pleasant smoke flavour and colour
7. Products do not contain non-meat proteins i.e. soy protein or/and high levels of fillers (starch etc).
8. No artificial flavours or colours are used
8. And all Wurstel products are gluten free