

THE TRUE GERMAN SAUSAGE.





Würstel
Fleischmeister

WÜRST IS A BIG PART OF GERMAN CUISINE.

Few foods are as iconic of their home country as the German sausage (Würst). It is often enjoyed at morning, midday, and evening meals and its influence stretches into holiday celebrations and festivals.

Sausages are often eaten on their own, accompanied with such German favourites as sauerkraut, potato salad, bread rolls, mustard, and/or horseradish.

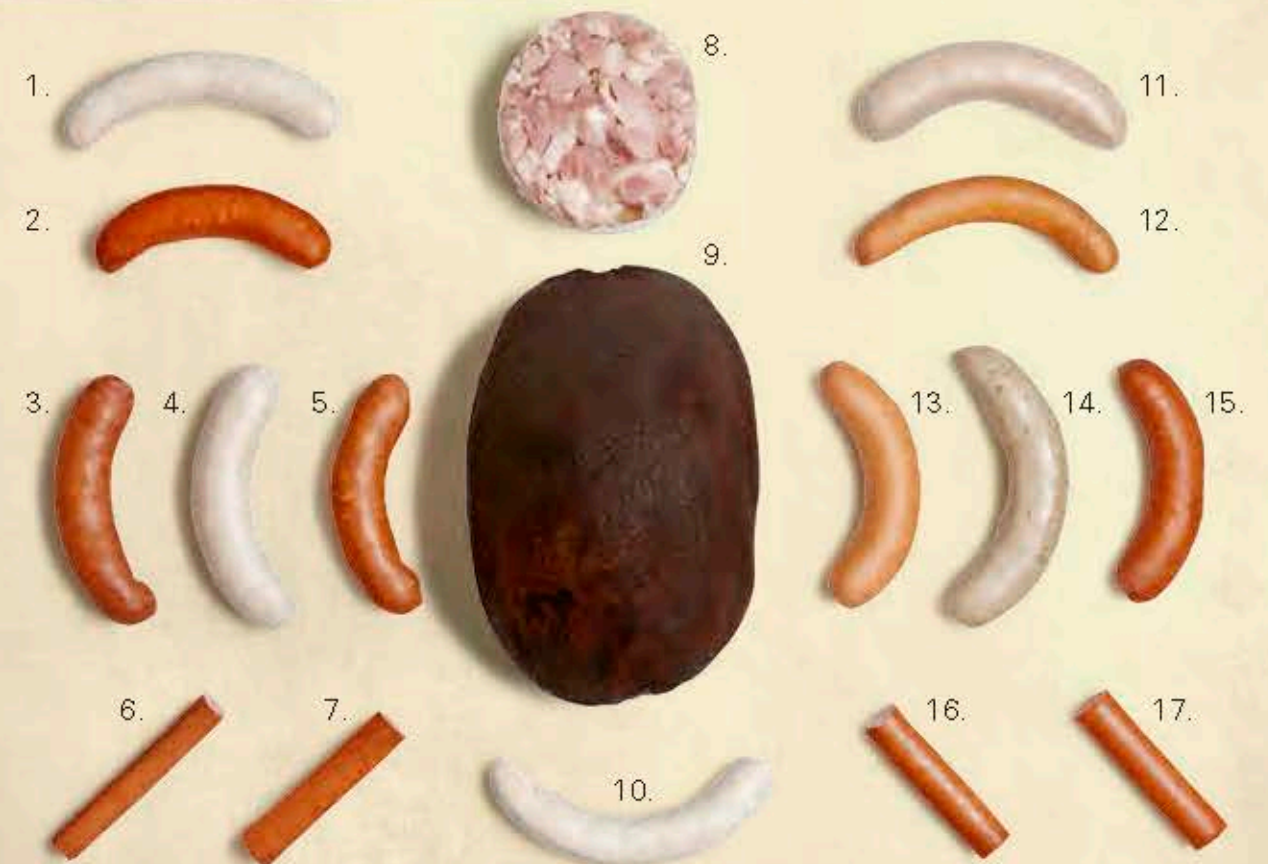
Some varieties, such as Bratwürst and Kransky, are excellent grilled and others are better boiled.

Enjoyed with a good beer, true German sausages are synonymous with barbeques, entertaining and good food enjoyment. Germany is the home to a kaleidoscope of many different types of sausages and here at Würstel we bring to you Australia's best true German sausages!

Enjoy – Würstel Fleischmeister

CONTENTS

1. Onion Bratwürst
2. Chorizo
3. Kransky
4. Bavarian Bratwürst
5. Cheese Kransky
6. German Biersticks
7. Kabana
8. Presswürst
9. Gypsy Ham
10. Weisswürst
11. Fine Liverwürst
12. Austrian Viennese Frankfurter
13. Knackwürst
14. Coarse Liverwürst
15. Debreciner
16. Cheese Kabana
17. Hot Kabana





INTRODUCING THE TRUE GERMAN SAUSAGE – WÜRSTEL

The Würstel product portfolio comprises a range of traditional German sausages.

We invite you to experience the unique and delicious taste of our creative and authentic products. Whether you are an executive chef, restaurant owner, store manager or a curious hobby chef, our range of sausages will delight your guests with their originality and flavour.

We recommend grilling or simmering the sausages in order to maximise flavour.

Why are Würstel products so good?

All our Würstel product recipes originate from age-old European traditions. They contain only the highest quality Australian fresh meat. The authentic taste and flavour is achieved through the finest quality spice blends, which are sourced from unique regions in Europe.

A cooked Würstel sausage has a "snap" firmness when bitten into, not a mushy, soft texture. Würstel sausages are smoked via a natural process, using European Beechwood, which produces a clean and pleasant smoke flavour and colour. No artificial flavours or colours are used or are present in the Würstel products, nor do they contain any non-meat proteins, such as soya or starch "fillers".

Additionally, all the Würstel products are Gluten Free!

- Free of soya
- Free of gluten
- Free of artificial colours
- Free of artificial flavours
- Free of mechanically deboned meat fillers

Why Germany was a great place to cure sausage

According to historians, the best sausage makers were found in colder countries like Germany. This was due to food being less available during the cooler months than in warmer, Mediterranean countries. The best cured sausages came from mountainous regions where the drier northern winds helped in the curing process.

German heritage can be strongly linked with the sausage, as pork sausage was chosen to compliment the finest sauerkraut, mashed potatoes and vegetables, thus creating one of the most popular dishes enjoyed around the world.

Still popular after so many years...

Nothing identifies the true German heritage more than making sausage

Making sausage was historically a means of survival for Germans during the winter months, where it was important not to waste precious meats. Sausage was an excellent winter food source that provided hearty, quick and flavoursome meals.

Many civilisations used to prepare sausages. However, it was the German ingenuity that used the finest of ingredients, condiments and raw materials to make only the best quality sausages.

The range of Würstel sausages are... **the true German sausage.**





WEISSWÜRST



TRADITIONALLY PART OF A BREAKFAST MEAL



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. 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.

SERVING SUGGESTION

Enjoy with mustard and rye bread.

WEISSWÜRST

CODE	WEIGHT APPROX	CARTON QTY
WU018	300g	12

PRESSWÜRST



**A TWICE COOKED PORK
GREAT FOR LUNCH**



Presswurst is usually made from pork jowl, neck and a combination of other cuts of fresh pork. This is blended with onions, garlic, other spices and seasoning before being filled into casings. It is then simmered for approximately 2 hours and pressed into shape.

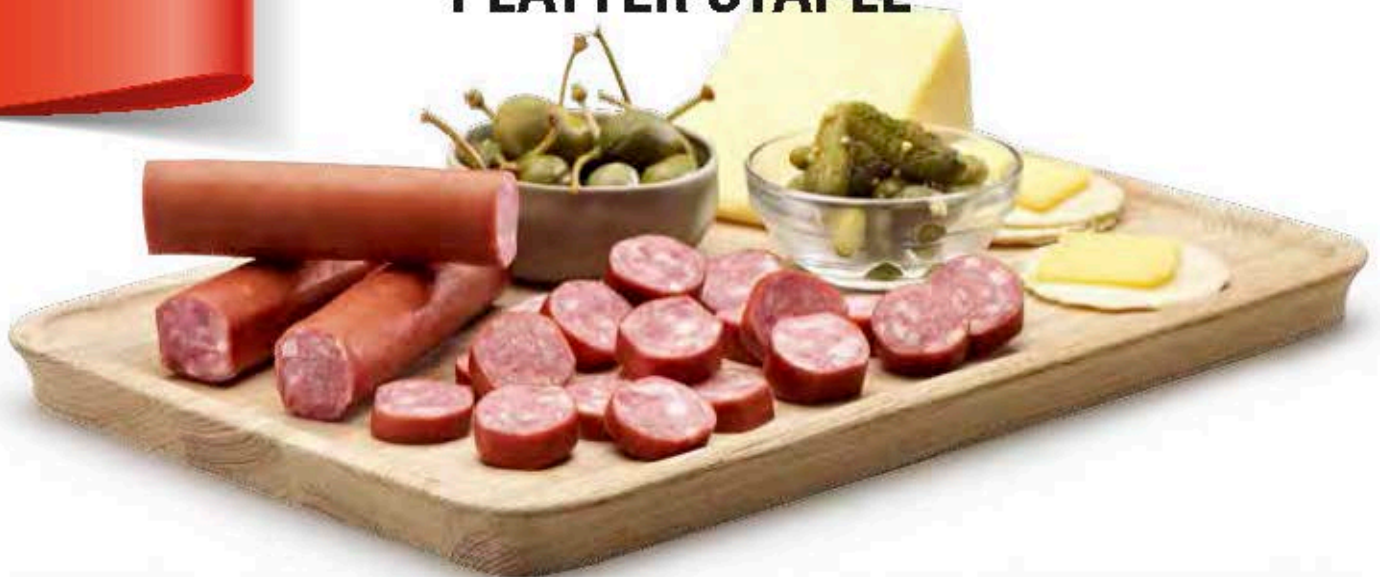
SERVING SUGGESTION

Cut into slices around 1-1.5 cm thick, serve on crusty fresh bread, or slice and sprinkle with vinegar or oil and add rings of onion.

PRESSWÜRST

CODE	WEIGHT APPROX	CARTON QTY
WU019	300g	12

A COMPLIMENT TO ANY PLATTER STAPLE



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.

SERVING SUGGESTION

Cut into slices around 1-1.5 cm thick, serve as a snack on crackers with cheese and antipasto.

KABANA

CODE	WEIGHT APPROX	CARTON QTY
WU021	300g	12



CHEESE KABANA

CODE	WEIGHT APPROX	CARTON QTY
WU024	300g	12



HOT KABANA

CODE	WEIGHT APPROX	CARTON QTY
WU032	300g	12

LIVERWÜRST



SPREADABLE, SMOKED PORK LIVER SAUSAGE



The word liverwurst is an anglicisation of German *Leberwurst*, meaning "liver sausage".

Eaten in large parts of Europe, 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 and 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.

SERVING SUGGESTION

Spread on rye bread or crackers.

COARSE LIVERWÜRST

CODE	WEIGHT APPROX	CARTON QTY
WU017	200g	15



FINE LIVERWÜRST

CODE	WEIGHT APPROX	CARTON QTY
WU029	200g	15



BAVARIAN BRATWÜRST



A COMMON GERMAN DELECTABLE



A Bratwürst is a sausage usually comprised of veal, pork or beef. The name is derived from the Old High German *Brat* (finely chopped meat) and *Wurst* (sausage).

Bratwürst is usually grilled or pan fried.

SERVING SUGGESTION

BBQ or grill and serve with horseradish, mustard, sauerkraut with fresh crusty bread, and a glass of Riesling.

BAVARIAN BRATWÜRST

CODE	WEIGHT APPROX	CARTON QTY
WU020	300g	12



ONION BRATWÜRST

CODE	WEIGHT APPROX	CARTON QTY
WU028	300g	12



KRANSKY

A FAVOURITE SAUSAGE FOR THE BBQ



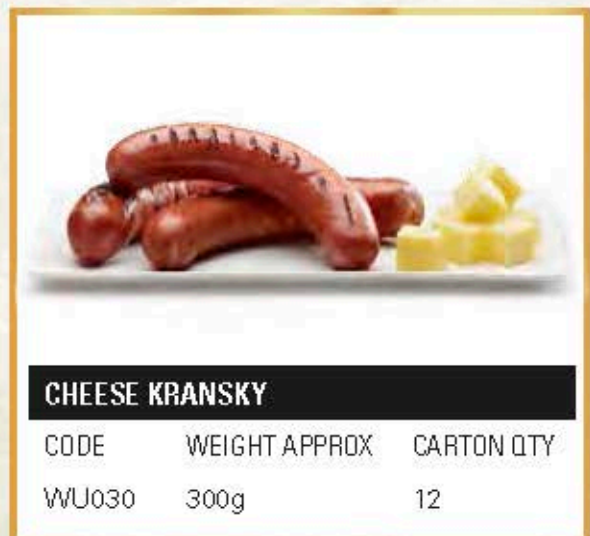
Kranjska Klobasa is known as Kransky in Australia, where it was introduced by post-war immigrants from Slovenia in the late 1940s and 1950s. Very popular in Australia, Kransky is a coarsely textured sausage made from pork and beef that is seasoned and smoked.

SERVING SUGGESTION

BBQ or grill and serve with horseradish or sauerkraut with fresh crusty bread, and a glass of Riesling.

KRANSKY

CODE	WEIGHT APPROX	CARTON QTY
WU026	300g	12



CHEESE KRANSKY

CODE	WEIGHT APPROX	CARTON QTY
WU030	300g	12



Würstel



DEBRECINER



A PORK SAUSAGE WITH RUSTIC SPICES



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.

SERVING SUGGESTION

Simmer for around 15-20 minutes and enjoy with bread or BBQ, slice or dice into pieces and add to soups, salads and pasta dishes.

DEBRECINER

CODE	WEIGHT APPROX	CARTON QTY
WU023	300g	12

CHORIZO



**A SPICY SAUSAGE WITH
AN IMPACT IN FLAVOUR**



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 fatter versions are generally used for cooking. Würstel Chorizo is quite mild.

SERVING SUGGESTION

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.

CHORIZO

CODE	WEIGHT APPROX	CARTON QTY
WU025	300g	12



GERMAN BIERSTICKS



**LIGHTLY SMOKED
AND FULLY COOKED**



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.

SERVING SUGGESTION

Cut into slices around 1-1.5 cm thick, serve on crackers with cheese.

GERMAN BIERSTICKS

CODE	WEIGHT APPROX	CARTON QTY
WU022	200g	15

AUSTRIAN VIENNESE FRANKFURTER



**A CULTURED SAUSAGE
TRADITIONALLY STEAMED**



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 sausages" 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 Würstel Austrian Viennese Frankfurter is firm with a "snap" bite, not soft and mushy.

SERVING SUGGESTION

Enjoy with mustard and bread.

AUSTRIAN VIENNESE FRANKFURTER

CODE	WEIGHT APPROX	CARTON QTY
WU027	200g	15



KNACKWURST



A SAUSAGE PACKED WITH SEASONING



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.

SERVING SUGGESTION

Enjoy with mustard and bread.

KNACKWURST

CODE	WEIGHT APPROX	CARTON QTY
WU031	300g	12

GYPSY HAM



**FRESH, FULLY FLAVOURED
SALTED PORK**



Named from the original Gypsy camps where it was made and traditionally smoked over fire. Gypsy ham is a beautifully smoked leg ham which is dark in colour and has a tender texture and delicate smoke flavour.

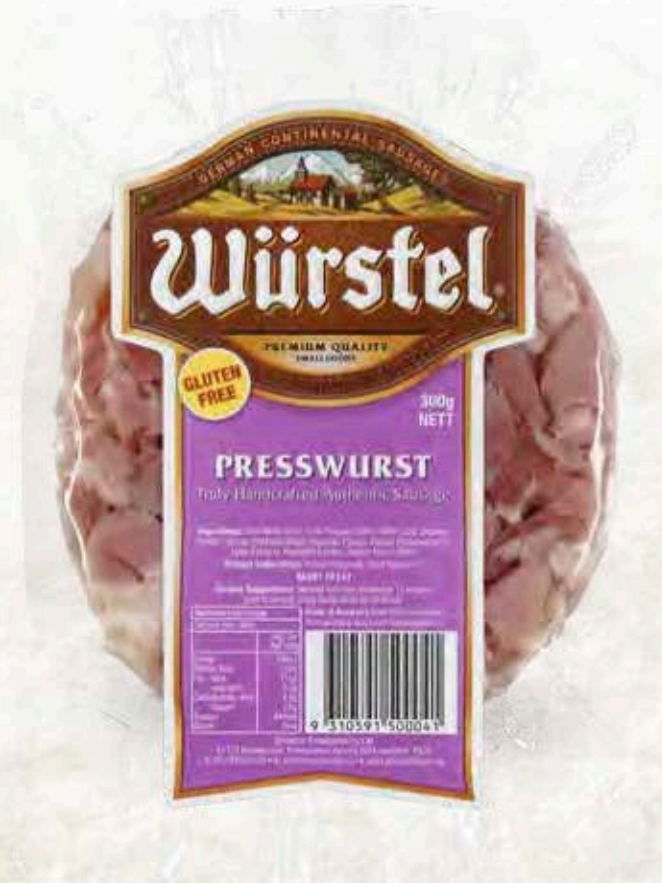
The boneless gypsy ham is made from full leg muscle with rind and fat removed.

SERVING SUGGESTION

Serve on a cheese platter, sandwich or pizza.

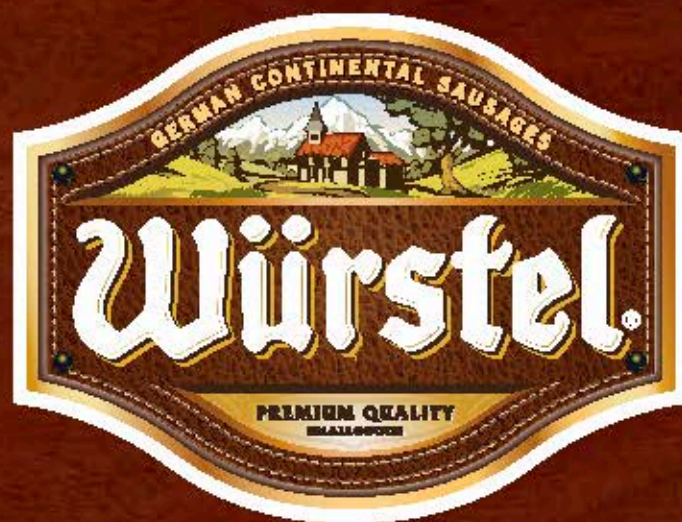
GYPSY HAM

CODE	WEIGHT APPROX	CARTON QTY
WU025	300g	2









WÜRSTEL SMALLGOODS PTY LTD

HEAD OFFICE
97-113 TRAWALLA AVE,
THOMASTOWN VIC 3074

SALES AND ORDERS
T (03) 9355 5117
T (03) 9355 5122
F (03) 9355 5151

WWW.BERTOCCHI.COM.AU