

TECHNOLOGY OF PRODUCTION OF HOMEMADE BOILED SAUSAGES IN UZBEKISTAN

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Abstract

This article describes the technology of cooking national boiled sausage, a unique dish of Uzbek cuisine, bliss for a true gourmet - this is (hasip) - homemade lamb sausage with liver. Despite its not very attractive appearance, the aroma is a real delicacy, the recipe of which can change slightly from personal preferences, while the main ingredients in hasip can always be varied, excluding them or adding them.

Keywords: food of animal origin, boiled sausages, composition, ingredients.

Introduction

Boiled sausages are the most massive and common type of product. They are mainly intended for consumption at the places of their production, therefore, during the manufacture, the task is not to give the consumer a product that is stable during long-term storage. In addition, since boiled sausages are a product of mass consumption, during their production, it is necessary to maintain a natural ratio between proteins, fats, as well as moisture and dry substances, which are usually found in the meat of different types of animals.

Grinding is one of the most important processes in the formation of the structure of minced meat [2]. The degree of meat grinding determines the depth of technological processing and affects the form of moisture bonding, changing structural and mechanical properties. Unlike boiled sausages, moisture is not added to raw smoked sausages, but on the contrary, it is removed during the drying process, to a certain standard moisture content [1].

The membrane is filled with syringes into the natural membranes of the intestine. For safety, the intestinal membrane is salted. To avoid defects in finished products, they must be thoroughly rinsed from salt residues before use. The casing must be washed as follows. In order for it to increase in size, thereby absorbing the maximum amount of water and reaching its original volume. All this is necessary in order to avoid ruptures of the intestinal membrane during douching and in further technological processing.

The final operation is cooking in baths with water or in steam chambers at a temperature of 75-80 °C. The duration of cooking is in direct proportion to the diameter of the loaf. Sausages are cooked for 10-15 minutes, large diameter loaves for about 2 hours. The readiness of the sausage product is judged by the temperature in the thickness of the loaf, it should be 70-72 °C. Overcooking of loaves is undesirable, since in this case the shell breaks, and the minced meat becomes dry and loose. Therefore, by the end of cooking, the temperature in the control loaves is measured [3].



After cooking, the sausage is not cooled and is immediately put up for sale hot. Most cooked sausages do not withstand long-term storage and are subject to quick sale.

Result

Hasip is a common name for many types of homemade sausages in Uzbekistan. The most popular and beloved sausage is hasip with offal and rice. Hasip can be steamed, but most often it is boiled, because this method of cooking gives an energetic and delicious broth. Intestines, meat and by-products can be used both lamb and beef or a mixture of both. In the markets of Uzbekistan, special kits for khasip are traditionally sold in meat rows. It includes already washed intestines, pieces of liver, lung, heart, kidneys and spleen. At the same time, the buyer separately chooses meat (pulp) and tail fat for hasip. The components in hasip can be varied by excluding them or adding them.

Each housewife has her own exquisite recipe for cooking hasip at home.

To prepare three servings, for 1 meter of intestines: you will need 100 g of meat pulp, 100 g of tail fat, 100 g of lung, 100 g of liver, 1 kidney, 1 spleen, 4 onions for minced meat and 1 cup of round-grain rice for serving, 3 tbsp. 1. a mixture of freshly ground cumin, coriander, cumin, dry basil, black pepper, 1 bay leaf, salt to taste, lemon juice for serving for an amateur, sour milk for soaking [4].

1. The intestines are cut into pieces of 2-3 m and turned out, tying one end with a thread and pushing the tied end with some narrow long object, for example, the blunt end of a Chinese stick.
2. Put the intestines in a bowl and leave under running water for 1-2 hours, then soak for 2 hours in cold salt water, changing the water 3-4 times. The last soaking (1-2 hours) should be done in yoghurt - this procedure will remove any unpleasant odor. Rinse the intestines with running water and scrape with the reverse edge of the knife blade to remove mucus from the inside of the intestine.
3. For minced meat, the rice is washed and left until used in drinking water.
4. The kidney is cut, the film and ducts are removed, and washed thoroughly. Tail fat and liver are cut into small pieces, 4 onions into very small cubes. Meat, lung, kidney and spleen are passed through a meat grinder.
5. Mix by-products, meat, fat, onions, salt and a mixture of spices. Pour in 1-2 cups of warm boiled water, mix thoroughly. The minced meat must be very liquid, otherwise the intestines will not be stuffed - air will accumulate.
6. Prepare a funnel with a wide mouth or the top of a plastic bottle. Cut the intestine into parts of 30-40 cm. Tie the end of each intestine tightly with twine. Turn the intestine outwards – it will be covered with drops of internal fat, it is needed, it is not removed.
7. Take the funnel in your hands, neck down. Pass the intestine into the hole with the tied end down. Wrap the edges of the intestine on the bell of the neck, three centimeters. Hold the "gut-funnel" structure in one hand, scoop up the minced meat with the other and send it to the hole.
8. Periodically stroke the intestine with pressure, releasing air. Do not fill it tightly. The intestine should not stretch too widely. Then tie the sausage under the neck of the bottle - and the raw sausage is ready.

9. After processing all the sausages in this way, put them in a large saucepan. Add salt, bay leaf. Cover with cold water and bring to a boil over medium heat. Skim off the foam. Keep a long, thin and needle-sharp wooden skewer ready. 10 minutes after boiling, the sausage will begin to swell. Quickly pierce each sausage in several places. At the same time, the sausage will release fountains of juice from the holes. Reduce the heat to very low and cook without boiling for 1.5 hours.

10. Cut the remaining onion into thin half rings, rinse, sprinkle with lemon juice. Remove the finished hasip, armed with a fork and knife, cut the sausages into rounds 1-2 cm thick. Pour the broth into the casses. Everyone puts raw onions directly into the broth. Hasip is eaten with broth.

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