

GERMANY & AUSTRIA

ITALY

# THE ART OF TRADITIONAL EUROPEAN SAUSAGE MAKING

VOLUME 1 – WESTERN EUROPE

Authentic Recipes • Time-Honoured Traditions  
• Practical Techniques

FRANCE

SPAIN



PORTUGAL

By  
DIETER ACHELSTETTER

BRITISH ISLES

47 AUTHENTIC RECIPES • CLEAR INSTRUCTIONS • TRADITIONAL FLAVOURS

# TRADITIONAL EUROPEAN SAUSAGES

Classic Recipes from Germany, Austria, France, Italy, Spain and Beyond

Volume 1 of the Dieter's Sausage Kitchen Collection

Copyright © 2026 Dieter Achtelstetter

All rights reserved.

No part of this publication may be reproduced, distributed, transmitted, stored in a retrieval system, or transmitted in any form or by any means, including photocopying, recording or other electronic or mechanical methods, without the prior written permission of the copyright holder, except in the case of brief quotations embodied in reviews or certain other non-commercial uses permitted by copyright law.

The recipes, techniques and information contained in this book are provided for educational and informational purposes only. While every effort has been made to ensure accuracy, the author and publisher assume no responsibility for errors, omissions, or for any consequences arising from the use of the information contained herein.

Food preparation involves inherent risks. Readers are responsible for ensuring that all ingredients are fresh, handled safely, and prepared in accordance with local food safety regulations. Always follow proper hygiene practices and cook foods to safe internal temperatures.

This book is intended as a recipe collection and companion volume to:

[The Art of Making Your Own BBQ Sausages](#)

by Dieter Achtelstetter

Readers new to sausage making are strongly encouraged to study the procedures, food safety guidance, equipment recommendations, grinding techniques, mixing methods, stuffing procedures and smoking principles explained in that volume before attempting the recipes contained in this book.

Published by:

Photo and Crochet

<https://photoandcrochet.com>

Author:

Dieter Achtelstetter

First Edition

2026

Made with a passion for traditional sausage making, good food, and the preservation of Europe's rich culinary heritage.

## ABOUT THE AUTHOR

My name is Dieter Achtelstetter, and I have had a lifelong appreciation for good food, traditional craftsmanship and practical skills.

Born and raised in Germany, I grew up in a culture where sausages are more than just food—they are an important part of regional identity and culinary heritage. Every region has its own specialties, recipes and traditions, many of which have been passed down through generations.

Throughout my professional life, I worked in technical fields where precision, attention to detail and problem-solving were essential. Those same principles eventually found their way into my hobby of sausage making. What began as a curiosity gradually developed into a passion that has now accompanied me for more than a decade.

My journey started with very simple equipment: a hand-operated meat grinder, a few stainless steel bowls, a sharp knife and a desire to learn. Like many home sausage makers, I made mistakes, experimented with different recipes and continually refined my techniques. Along the way, I gained valuable knowledge from experienced butchers, professional kitchens, fellow enthusiasts and countless hours of hands-on practice.

Today, I live in Malta, where I continue to develop and refine recipes inspired by traditional European methods as well as flavours from around the world. While I enjoy experimenting with new ideas, I have always believed that understanding traditional recipes is the foundation of becoming a skilled sausage maker.

My approach focuses on practical methods that can be successfully reproduced in a home environment without requiring expensive commercial equipment. I believe that anyone willing to learn can produce sausages that rival or surpass many commercially available products.

The recipes contained in this book represent a collection of traditional European sausages that have stood the test of time. Some are faithful reproductions of historic regional recipes, while others have been carefully adapted for modern home production while preserving their authentic character.

This volume forms part of the Dieter's Sausage Kitchen Collection, a series dedicated to helping home cooks and barbecue enthusiasts discover the rewarding craft of sausage making.

Whether you are preparing sausages for a family barbecue, a festive gathering, or simply for the satisfaction of creating something with your own hands, I hope these recipes bring you as much enjoyment as they have brought me.

Thank you for joining me on this journey through the rich and diverse world of traditional European sausages.

Dieter Achtelstetter

Author of:

The Art of Making Your Own BBQ Sausages

Creator of:

Photo and Crochet

<https://photoandcrochet.com>

# Welcome to Dieter's Sausage Kitchen

Thank you for taking the time to explore this preview of **The Art of Making Your Own BBQ Sausages**.

My name is **Dieter**, and for more than a decade I've been passionate about making homemade sausages. Like many people, I didn't begin with professional equipment or a butcher's workshop. I started in an ordinary home kitchen with a simple goal—to make better sausages for my family and friends.

More than 12 years later, I'm still using much of that same basic equipment. In fact, I still stuff many of my sausages using the stuffing attachment on my meat grinder. While professional equipment can certainly make the process faster and more convenient, it isn't a requirement for producing outstanding homemade sausages.

Along the way, I discovered that great sausage making isn't about expensive machines. It's about understanding a few fundamental principles, choosing good ingredients, and taking the time to do things properly.

That discovery eventually became **Dieter's Sausage Kitchen**.

This series has been written for people just like you—whether you've never made a sausage before or you're looking to expand your skills with authentic recipes from across Europe. Every recipe and technique has been adapted for the home kitchen, using equipment that many enthusiasts already own or can acquire without spending a fortune.

I believe sausage making should be enjoyable, approachable and rewarding. There is something truly special about serving friends and family food that you've created with your own hands, knowing exactly what went into every bite.

This preview offers just a small taste of what's inside the complete book. I hope it teaches you something new, inspires you to try your first batch of homemade sausages, and encourages you to continue exploring this fascinating craft.

The complete collection takes you on a journey from the fundamentals of sausage making to authentic regional recipes, smoked sausages, emulsified products, traditional charcuterie and much more—all explained step by step with the home cook in mind.

Whether your goal is to impress guests at your next barbecue, recreate family favourites, or preserve Europe's rich sausage-making traditions, I'm delighted to have you join me on this journey.

Happy sausage making,

**Dieter**

*Dieter's Sausage Kitchen*

## Table of Contents

|                                    |    |
|------------------------------------|----|
| TRADITIONAL EUROPEAN SAUSAGES..... | 2  |
| WELCOME.....                       | 3  |
| ABOUT THE AUTHOR.....              | 4  |
| HOW TO USE THIS BOOK.....          | 8  |
| FOOD SAFETY REMINDER.....          | 11 |
| UNDERSTANDING CURING SALTS.....    | 14 |
| GENERAL EQUIPMENT LIST.....        | 17 |
| ESSENTIAL EQUIPMENT.....           | 17 |
| OPTIONAL EQUIPMENT.....            | 18 |
| NOTES FOR BEGINNERS.....           | 19 |
| INGREDIENT GLOSSARY.....           | 20 |
| MEATS.....                         | 20 |
| CASINGS.....                       | 21 |
| SEASONINGS.....                    | 21 |
| CURING INGREDIENTS.....            | 23 |
| LIQUIDS.....                       | 23 |
| SPICE PREPARATION.....             | 23 |
| FINAL NOTE.....                    | 24 |
| CONVERSION TABLES.....             | 25 |
| WEIGHT CONVERSIONS.....            | 25 |
| COMMON RECIPE WEIGHTS.....         | 25 |
| VOLUME CONVERSIONS.....            | 26 |
| TEMPERATURE CONVERSIONS.....       | 26 |
| SAFE COOKING TEMPERATURES.....     | 26 |
| CASING SIZE REFERENCE.....         | 27 |
| QUICK REFERENCE.....               | 27 |
| A FINAL WORD ON ACCURACY.....      | 27 |
| GENERAL RECIPE NOTES.....          | 28 |
| FRESH AND SCALDED SAUSAGES.....    | 31 |
| ADVANTAGES OF SCALDING.....        | 31 |
| GENERAL SCALDING METHOD.....       | 31 |
| FINAL COOKING.....                 | 32 |
| CHAPTER 1.....                     | 33 |
| GERMAN CLASSICS.....               | 33 |
| RECIPE 1.....                      | 34 |
| NÜRNBERGER BRATWURST.....          | 34 |
| RECIPE 2.....                      | 37 |
| THÜRINGER ROSTBRATWURST.....       | 37 |
| RECIPE 3.....                      | 41 |
| BAYERISCHE WEISSWURST.....         | 41 |
| RECIPE 4.....                      | 45 |
| FRANKFURTER WÜRSTCHEN.....         | 45 |
| RECIPE 5.....                      | 49 |
| WIENER WÜRSTCHEN.....              | 49 |
| RECIPE 7.....                      | 53 |
| STADTWURST.....                    | 53 |
| RECIPE 8.....                      | 57 |
| LYONER (LEONER).....               | 57 |
| RECIPE 10.....                     | 61 |
| BIERWURST.....                     | 61 |

|                                      |     |
|--------------------------------------|-----|
| RECIPE 11.....                       | 65  |
| SCHINKENWURST.....                   | 65  |
| RECIPE 12.....                       | 69  |
| FLEISCHWURST.....                    | 69  |
| CHAPTER 2.....                       | 73  |
| AUSTRIAN SPECIALTIES.....            | 73  |
| RECIPE 13.....                       | 74  |
| KÄSEKRAINER.....                     | 74  |
| RECIPE 14.....                       | 79  |
| DEBREZINER.....                      | 79  |
| RECIPE 16.....                       | 83  |
| TIROLER HAUSWURST.....               | 83  |
| RECIPE 17.....                       | 87  |
| BURENWURST.....                      | 87  |
| RECIPE 18.....                       | 91  |
| BAUERNWURST.....                     | 91  |
| RECIPE 19.....                       | 95  |
| WALDVIERTLER.....                    | 95  |
| CHAPTER 3.....                       | 100 |
| ITALIAN SAUSAGES.....                | 100 |
| RECIPE 20.....                       | 103 |
| SALSICCIA AL FINOCCHIO.....          | 103 |
| RECIPE 21.....                       | 108 |
| SALSICCIA AL VINO ROSSO.....         | 108 |
| RECIPE 22.....                       | 112 |
| SALSICCIA PICCANTE CALABRESE.....    | 112 |
| RECIPE 23.....                       | 116 |
| LUGANEGA.....                        | 116 |
| RECIPE 24.....                       | 120 |
| SALSICCIA SICILIANA.....             | 120 |
| RECIPE 25.....                       | 125 |
| SALSICCIA DOLCE.....                 | 125 |
| RECIPE 26.....                       | 129 |
| SALSICCIA DI POLLO MEDITERRANEA..... | 129 |
| CHAPTER 4.....                       | 134 |
| FRENCH SAUSAGES.....                 | 134 |
| RECIPE 27.....                       | 135 |
| SAUCISSE DE TOULOUSE.....            | 135 |
| RECIPE 28.....                       | 139 |
| SAUCISSE PROVENÇALE.....             | 139 |
| RECIPE 29.....                       | 144 |
| MERGUEZ.....                         | 144 |
| RECIPE 30.....                       | 150 |
| SAUCISSE DE CAMPAGNE.....            | 150 |
| RECIPE 31.....                       | 155 |
| SAUCISSE AU VIN BLANC.....           | 155 |
| RECIPE 32.....                       | 160 |
| SAUCISSE DE CANARD.....              | 160 |
| CHAPTER 5.....                       | 165 |
| SPANISH AND PORTUGUESE SAUSAGES..... | 165 |
| RECIPE 33.....                       | 166 |
| CHORIZO FRESCO.....                  | 166 |

|                                     |     |
|-------------------------------------|-----|
| RECIPE 34.....                      | 170 |
| LONGANIZA FRESCA.....               | 170 |
| RECIPE 35.....                      | 174 |
| BUTIFARRA BLANCA.....               | 174 |
| RECIPE 36.....                      | 179 |
| BUTIFARRA NEGRA.....                | 179 |
| RECIPE 37.....                      | 184 |
| CHISTORRA.....                      | 184 |
| RECIPE 38.....                      | 189 |
| LINGUIÇA.....                       | 189 |
| RECIPE 39.....                      | 194 |
| CHOURIÇO PORTUGUÊS.....             | 194 |
| RECIPE 40.....                      | 199 |
| ALHEIRA.....                        | 199 |
| CHAPTER 6.....                      | 204 |
| SAUSAGES OF THE BRITISH ISLES.....  | 204 |
| RECIPE 41.....                      | 205 |
| TRADITIONAL CUMBERLAND SAUSAGE..... | 205 |
| RECIPE 42.....                      | 210 |
| LINCOLNSHIRE SAUSAGE.....           | 210 |
| RECIPE 43.....                      | 215 |
| IRISH BREAKFAST SAUSAGE.....        | 215 |
| RECIPE 44.....                      | 220 |
| WHITE PUDDING.....                  | 220 |
| RECIPE 45.....                      | 225 |
| BLACK PUDDING.....                  | 225 |
| RECIPE 46.....                      | 230 |
| LORNE SAUSAGE.....                  | 230 |
| RECIPE 47.....                      | 235 |
| GLAMORGAN SAUSAGE.....              | 235 |

## HOW TO USE THIS BOOK

Traditional European Sausages has been designed as a practical recipe collection for home sausage makers of all experience levels.

Whether you are preparing your very first batch of Bratwurst or expanding your repertoire with regional specialties from across Europe, this book aims to provide clear, easy-to-follow recipes that can be successfully reproduced in a home kitchen.

This volume focuses on the recipes themselves. While brief reminders are included where appropriate, detailed instruction on sausage-making techniques, equipment selection, food safety, meat preparation, grinding, mixing, stuffing, smoking and storage can be found in my companion book:

### The Art of Making Your Own BBQ Sausages

Readers who are completely new to sausage making are strongly encouraged to read that book before attempting the recipes contained in this collection.

## RECIPE FORMAT

Each recipe follows the same structure to make it easy to compare different sausage styles and select recipes suitable for your equipment and experience level.

### Introduction

A brief overview of the sausage, its history and regional background.

### Difficulty

Recipes are classified according to the level of experience typically required.

#### Beginner

Simple recipes suitable for first-time sausage makers.

#### Intermediate

Recipes requiring greater attention to detail, more complex seasoning blends or additional processing steps.

#### Advanced

Recipes involving specialised techniques, curing, smoking, emulsification or more demanding production methods.

### Yield

The approximate quantity produced by the recipe.

### Ingredients

All ingredients are listed in metric measurements for consistency and accuracy.

## Method

A step-by-step guide explaining the preparation process.

## Notes

Additional information that may include:

- Serving suggestions
- Traditional accompaniments
- Smoking recommendations
- Regional variations
- Optional ingredient substitutions

## EQUIPMENT LEVELS

Some recipes may benefit from additional equipment. Where appropriate, the following classifications are used:

### Basic Equipment

Suitable for producers equipped with:

- Meat grinder
- Sausage stuffer
- Digital scales
- Mixing bowls
- Thermometer
- Sharp knives

### Advanced Equipment

May require one or more of the following:

- Food processor or bowl chopper
- Vacuum sealer
- Smoker
- Fermentation chamber
- Additional specialised equipment

## INGREDIENTS

Whenever possible, use fresh, high-quality ingredients. Traditional sausage recipes rely heavily on the quality of the meat, fat and seasonings used.

Many regional recipes have existed for generations and often vary from village to village, family to family and butcher to butcher. The recipes in this book represent authentic and widely recognised versions adapted for practical home production.

## SCALING RECIPES

Most recipes are designed for approximately 2 kilograms of finished mixture. This quantity is large enough to produce a meaningful batch while remaining manageable for home equipment.

Recipes can generally be scaled up or down proportionally. When doing so, always weigh ingredients accurately and maintain the same ratios.

## ENJOY THE PROCESS

Sausage making is both a craft and a culinary tradition. Do not be discouraged if your first attempt is not perfect. Every batch teaches something new.

Take your time, keep your equipment clean, maintain proper temperatures and enjoy the satisfaction of producing high-quality sausages with your own hands.

Most importantly, have fun and share your creations with family and friends.

Good sausage making is a skill developed over time—but every expert once started with their first batch.



# INGREDIENT GLOSSARY

Understanding your ingredients is just as important as understanding the recipes themselves.

Many traditional European sausages rely on a relatively small number of ingredients, but the quality and selection of those ingredients have a major impact on the final result.

## MEATS

### Pork Shoulder

One of the most commonly used sausage meats.

Provides:

- Good flavour
- Suitable fat content
- Excellent texture

### Pork Belly

Adds flavour, moisture and additional fat.

Frequently used in:

- Bratwurst
- Fresh sausages
- Smoked sausages

### Pork Back Fat

Firm white fat traditionally used to achieve the correct fat-to-meat ratio.

Preferred because it remains stable during grinding and mixing.

### Beef Chuck

A popular choice for beef-based sausages.

Provides:

- Rich flavour
- Good texture
- Reliable binding properties

### Veal

Traditionally used in recipes such as Weisswurst.

Produces a delicate flavour and fine texture.

### Poultry

Chicken and turkey are commonly used in lighter sausage varieties.

Because poultry is lean, additional fat is often required.

## CASINGS

### Natural Casings

Made from cleaned animal intestines.

Types include:

- Sheep casings
- Hog casings
- Beef casings

Advantages:

- Traditional appearance
- Excellent bite
- Natural texture

### Collagen Casings

Manufactured from collagen derived from animal products.

Advantages:

- Consistent size
- Easy handling
- Convenient storage

## SEASONINGS

### Salt

The most important seasoning in sausage making.

Functions:

- Flavour enhancement
- Protein extraction
- Texture improvement

### White Pepper

Frequently used in traditional European sausages.

Provides a cleaner appearance than black pepper.

### Black Pepper

Adds warmth and a more pronounced pepper flavour.

## Marjoram

One of the defining flavours of many German sausages.

## Mace

Derived from the outer covering of nutmeg.

Common in:

- Bratwurst
- Weisswurst
- Fine sausages

## Nutmeg

Adds warmth and complexity.

Used extensively throughout Europe.

## Caraway

Traditional in many Central European recipes.

Provides a distinctive aromatic flavour.

## Garlic

Used in countless regional recipes.

Fresh garlic generally provides a stronger flavour than powdered garlic.

## Paprika

Available in:

- Sweet
- Smoked
- Hot

Particularly important in Spanish and Hungarian sausages.

## Fennel

A characteristic ingredient in many Italian sausages.

# CONVERSION TABLES

The recipes in this book use metric measurements as the primary standard because they provide the highest level of accuracy and consistency.

For readers using British Imperial or United States customary measurements, the following conversion tables may be helpful.

For best results, always weigh ingredients whenever possible rather than relying solely on volume measurements.

---

## WEIGHT CONVERSIONS

| Metric | UK Imperial | US Customary |
|--------|-------------|--------------|
| 1 g    | 0.035 oz    | 0.035 oz     |
| 5 g    | 0.18 oz     | 0.18 oz      |
| 10 g   | 0.35 oz     | 0.35 oz      |
| 25 g   | 0.88 oz     | 0.88 oz      |
| 50 g   | 1.76 oz     | 1.76 oz      |
| 100 g  | 3.53 oz     | 3.53 oz      |
| 250 g  | 8.82 oz     | 8.82 oz      |
| 500 g  | 1.10 lb     | 1.10 lb      |
| 1 kg   | 2.20 lb     | 2.20 lb      |
| 2 kg   | 4.41 lb     | 4.41 lb      |
| 5 kg   | 11.02 lb    | 11.02 lb     |

---

## COMMON RECIPE WEIGHTS

| Metric | UK / US Equivalent |
|--------|--------------------|
| 2 g    | 1/3 tsp (approx.)  |
| 5 g    | 1 tsp (approx.)    |
| 15 g   | 1 tbsp (approx.)   |
| 18 g   | 0.63 oz            |
| 25 g   | 0.88 oz            |
| 36 g   | 1.27 oz            |
| 50 g   | 1.76 oz            |
| 100 g  | 3.53 oz            |
| 200 g  | 7.05 oz            |

Note: Spice densities vary. For accurate sausage making, always use scales whenever possible.

---

# VOLUME CONVERSIONS

| Metric  | UK Imperial | US Customary |
|---------|-------------|--------------|
| 5 ml    | 1 tsp       | 1 tsp        |
| 15 ml   | 1 tbsp      | 1 tbsp       |
| 50 ml   | 1.76 fl oz  | 1.69 fl oz   |
| 100 ml  | 3.52 fl oz  | 3.38 fl oz   |
| 250 ml  | 8.80 fl oz  | 1.06 cups    |
| 500 ml  | 17.60 fl oz | 2.11 cups    |
| 1 litre | 35.20 fl oz | 4.23 cups    |

---

# TEMPERATURE CONVERSIONS

| Celsius | Fahrenheit |
|---------|------------|
| -18°C   | 0°F        |
| -10°C   | 14°F       |
| 0°C     | 32°F       |
| 4°C     | 39°F       |
| 10°C    | 50°F       |
| 20°C    | 68°F       |
| 40°C    | 104°F      |
| 60°C    | 140°F      |
| 70°C    | 158°F      |
| 75°C    | 167°F      |
| 80°C    | 176°F      |
| 100°C   | 212°F      |

---

# SAFE COOKING TEMPERATURES

| Product            | Minimum Internal Temperature |
|--------------------|------------------------------|
| Pork Sausages      | 71°C / 160°F                 |
| Beef Sausages      | 71°C / 160°F                 |
| Poultry Sausages   | 74°C / 165°F                 |
| Meat Loaf Products | 71°C / 160°F                 |
| Liver Products     | 71°C / 160°F                 |

Always verify temperatures using a reliable food thermometer.

---

## CASING SIZE REFERENCE

| Casing Type       | Approximate Diameter |
|-------------------|----------------------|
| Sheep Casing      | 20–26 mm             |
| Small Hog Casing  | 28–32 mm             |
| Medium Hog Casing | 32–36 mm             |
| Large Hog Casing  | 36–40 mm             |
| Beef Middle       | 45–65 mm             |
| Beef Bung         | 90–120 mm            |

---

## QUICK REFERENCE

1 kg = 2.20 lb

500 g = 1.10 lb

250 g = 8.82 oz

100 g = 3.53 oz

1 litre = 1.76 UK pints

1 litre = 1.06 US quarts

1°C = (°F – 32) ÷ 1.8

1°F = (°C × 1.8) + 32

---

## A FINAL WORD ON ACCURACY

Traditional sausage making rewards precision.

A difference of only a few grams of salt, curing agent or spice can significantly affect flavour, texture and safety. Whenever possible, use digital scales and measure ingredients by weight rather than volume.

Consistent measurements lead to consistent results—and consistent results are the foundation of great sausage making.

# STADTWURST

**Region:**

Southern Germany, Franconia and Bavaria

**Difficulty:**

Intermediate

**Equipment Level:**

Advanced

**Yield:**

Approximately 2.5 kg

## INTRODUCTION

Stadtwurst, often translated as "Town Sausage," is a traditional German Brühwurst that has been produced by local butchers for generations. Unlike linked sausages such as Bratwurst, Frankfurter or Bockwurst, Stadtwurst is typically produced in larger casings and served in slices.

Many regional variations exist throughout Germany, particularly in Franconia and Bavaria. Some versions are finely emulsified, while others contain visible pieces of lean meat embedded within a finer sausage mixture.

Traditionally, Stadtwurst is served cold as part of a sausage platter, sliced for sandwiches, or accompanied by bread, mustard and pickles. It is also a common component of traditional German butcher-shop displays.

This version follows a classic Franconian style, combining a fine Brühwurst base with small cubes of lean pork for additional texture and visual appeal.

## INGREDIENTS

**Meat and Fat**

For the Emulsion Base

- 1,200 g lean pork shoulder
- 400 g pork back fat

**For the Meat Inlay**

- 600 g lean pork shoulder, diced into 8–10 mm cubes

**Seasonings** (all finely ground)

- 40 g salt
- 4 g Cure #1
- 4 g white pepper
- 1 g mace
- 0.5 g coriander
- 0.5 g nutmeg
- 0.5 g ginger

**Additional Ingredients**

- 300 g crushed ice

**Casings**

- 55–65 mm beef middles or fibrous sausage casings

**METHOD**

1. Thoroughly chill all meat, fat and equipment.
2. Cut the pork shoulder and pork back fat for the emulsion base into small cubes.
3. Dice the meat intended for the inlay into approximately 8–10 mm cubes.
4. Refrigerate the diced meat separately until required.
5. Place the emulsion meat and fat into the freezer until very firm but not frozen solid.
6. Grind the emulsion meat and fat through a 3 mm plate.
7. Combine all seasonings and grind to a fine powder if necessary.
8. Place the ground meat, seasonings and crushed ice into a food processor in small batches.
9. Process until a smooth, stable emulsion forms.
10. Keep the mixture below 12°C throughout processing.
11. Transfer the emulsion to a chilled mixing bowl.
12. Fold the diced pork cubes evenly into the emulsion.
13. Mix until the meat pieces are evenly distributed.
14. Stuff firmly into prepared beef middles or fibrous casings.
15. Tie securely.
16. Allow the sausage to dry for approximately 30–60 minutes.
17. Optional: Lightly smoke at 60–65°C for approximately 30–45 minutes.
18. Heat water to 72–75°C.
19. Poach until the internal temperature reaches 68–70°C, approximately 45–60 minutes depending on diameter.
20. Cool immediately in cold water.
21. Hang or place on racks to dry.
22. Refrigerate overnight before slicing.

## NOTES

### Traditional Serving Suggestions

Stadtwurst is commonly served:

- Cold in thin slices
- With rye bread
- With mustard
- With pickled vegetables
- As part of a German sausage platter

### Texture

A properly made Stadtwurst should display:

- A smooth sausage matrix
- Clearly visible lean meat cubes
- Good sliceability
- A firm but tender texture

### Smoking

Many regional versions receive only a very light smoke treatment.

The smoke should complement rather than dominate the sausage.

### Storage

Refrigerate for up to one week.

Vacuum-packed products may be stored longer according to food safety guidelines.

Suitable for freezing.

#### SAUSAGE MAKER'S TIP

Keep the diced meat cubes very cold throughout production. Well-defined meat pieces create the attractive appearance traditionally associated with Stadtwurst and improve the finished texture.

## HISTORICAL NOTE

Historically, Stadtwurst was often produced by town butchers as an everyday table sausage suitable for slicing and serving cold. Numerous local variations evolved over time, with each region adapting the recipe to local tastes and available ingredients.

## WHAT MAKES STADTWURST DIFFERENT?

### Compared with Bockwurst:

- Larger diameter
- Designed primarily for slicing
- Contains visible meat pieces
- Often served cold
- Commonly produced in beef middles or large casings

Stadtwurst marks the transition from linked sausages to the broader family of traditional German slicing sausages found in butcher shops throughout Central Europe.



# Continue Your Journey Across Western Europe...

You've only sampled a small part of this collection.

The complete edition takes you on a culinary journey through the traditional sausages of Western Europe—from the famous Bratwürste of Germany to the rustic sausages of Britain, the aromatic creations of Italy, the refined flavours of France and the paprika-rich specialities of Spain and Portugal.

Inside the full edition you'll discover recipes such as:

## Germany

- Thüringer Rostbratwurst
- Frankfurter Würstchen
- Wiener Würstchen
- Bierwurst
- Fleischwurst

## Austria

- Käsekrainer
- Debreziner
- Tiroler Hauswurst
- Waldviertler

## Italy

- Salsiccia al Finocchio
- Luganega
- Salsiccia Piccante Calabrese

## France

- Saucisse de Toulouse
- Provençale
- Saucisse au Vin Blanc

## Spain & Portugal

- Chorizo Fresco
- Longaniza Fresca
- Butifarra
- Chouriço Português
- Alheira

## British Isles

- Cumberland Sausage
- Lincolnshire
- Irish Breakfast Sausage

- White Pudding
- Black Pudding
- Lorne Sausage
- Glamorgan Sausage

---

## The Complete Book Includes

- ✓ Nearly 250 pages
- ✓ 47 authentic regional recipes
- ✓ Traditional preparation methods
- ✓ Step-by-step instructions
- ✓ Full-colour photography
- ✓ Home-kitchen-friendly techniques
- ✓ Reference tables
- ✓ Equipment guidance

---

## Ready to Continue?

Whether your dream is to recreate the flavours of Germany, Italy, France, Spain, Portugal, Austria or the British Isles, this book will guide you one recipe at a time.

FREE PREVIEW  
The Complete Edition Available  
Now

## The Complete Edition is Available Now

Purchase directly from **Photo and Crochet**

<https://photoandcrochet.com/en/products/detail/the-art-of-traditional-european-sausage-making-volume-1-western-europe>

or instantly from **Gumroad**

<https://joydieter.gumroad.com/l/pyjkkz>

FREE PREVIEW  
The Complete Edition Available  
Now