



CUT THE MEAT. SEMI-FINISHED PRODUCTS

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ABSTRACT

Semi-finished meat products are ingredients prepared from various types of meat for use in cooking. They are in great demand among the population. Depending on the type of meat, semi-finished products from beef, lamb, pork, as well as semi-finished products from poultry are distinguished.

KEYWORDS

Introduction

Meat semi-finished products, depending on the method of preparation, are divided into peeled, dried and stuffed. During the cooking process, semi-finished products are subjected to such treatments as slicing, whipping in a frying pan, small slicing in a frying pan, whipping in a frying pan, seasoning and preparation for baking, pickling.

The incision is made at a right angle or at an angle of 40-45 °, depending on the position of the meat tissue. At the same time, the portion pieces will look better and deform less.

Hit the loom. The meat, cut into pieces, is beaten off using a loom previously immersed in water. At the same time, the porosity of the connective tissue in the meat increases, the surface of the meat is leveled, the top becomes smooth, as when ironing, giving the piece the appropriate shape. This creates the possibility of uniform thermal effects.

Trim the spikes slightly. The thorns are cut in several places. This is done so that the portioned meat retains its shape during hot processing.

In order to reduce the outflow of juice from meat and evaporation of moisture, it is rolled in flour. The product cooked in a frying pan forms a beautiful crust, which improves the taste of the product during hot processing. Before slicing, the meat is dipped in salmon. At the same time, urvak adheres well to the semi-finished product.

Shpiglash. Preparing meat for cooking by sticking spices into it is called scupping. As a result of shpigovka, the juiciness, taste and aroma of meat increases. Pickling. The meat is marinated in portions or finely chopped. As a result, the connective tissues of meat are softened, its taste and aroma are enhanced.

To prepare a semi-finished product, a peeled piece of meat is used. Semi-finished products are cut into large pieces, portion pieces, finely chopped pieces. When preparing a semi - finished product ,

the little finger is divided into three parts: thick (head), medium and thin (tail). A semi-finished product is prepared from each part of each little finger.

Coarse-grained semi-finished products. Rostbifpays are made from peeled nutmeg. If this semi-finished product is made of thick or thin vines, it is necessary to superficially cut several strands and curls.

Stewed meat is prepared from 1.5-2.5 kg of parts of the thigh, outer, side, hand, armpit, breast, ribs.

Portioned semi-finished products. The little finger steak, at a right angle from the head of the moose, is cut into a piece into a portion in the form of a washer 2-3 cm thick. It is slightly whipped into a loom.

The slightly softened steak is cut from the upper or inner side of the thigh and cut into double-sided surface slices or passed through a softening machine.

Pink fillet, from the middle part of salmon, a piece per serving, 4-5 cm thick at right angles, giving the shape of a cylinder.

The entrecote, cut from a thick or thin part of a 1.5-2 cm thick vine, is lightly whipped on a hook, thorns and curtains are cut off to make a longer one.

From the sides and from the outside of the thigh are cut into slices 1.0-1.5 cm thick, twisted on one side, leaving the stuffing, giving it the shape of a small sausage, and tied with a rope or twine. A mixture of whole boiled, peeled and finely chopped eggs or boiled mushrooms, fried onions, dill, herbs, salt, pepper is used as minced meat.

Beef intended for baking in the oven. From the sides and from the outside of the thigh, an incision is made 1.5-2.0 cm thick, lightly beaten into a washcloth, at the rate of 1-2 pieces.

Rump steak. From the inner or upper part of the thigh, from the thick or thin part of the thigh, cut into circles 1.5-2 cm thick and lightly whipped in a loom, prickles are cut, sprinkled with salt and pepper, dipped in husk, rolled in a red loom and shaped.

Semi-finished products with small pieces. Beef Stroganoff is cut from the top and from the inside, thick and thin slices. Pink onions are cut into pieces 1-1.5 cm thick and whipped in a loom to a thickness of 0.5 cm and cut into pieces 3-4 cm long and weighing 5-7 grams.

Azu. From the sides and outside the hips are cut off with a thickness of 1.5-2 cm. Cut a long rectangle 3-4 cm long and weighing 10-15 g, bringing it to 1 cm.

Roast. Thick on the inner and upper sides of the thigh, thin on the inner side of the thigh, about 2 cm thick, cut into thin slices, slightly flattened, on a long square shape, weighted. Cut into cubes of 10-15 grams.

Goulash. From the meat of the ribs, arms, armpits, cut into cubes of 20-30 grams. Jazz is used for 4-5 servings.

Natural semi-finished products. Dried or chilled meat is used to prepare these semi-finished products. Depending on the size, natural semi-finished products can be portioned, small jazz and large jazz.

Portioned semi-finished products are made from one or two pieces of meat with a total weight of 125 g. The following types of portioned semi-finished products are distinguished from beef.

Entrecote-oblong-oval shape, 1.5-2 cm thick, consisting of a soft piece of meat taken from the back and lower back. Steak is a piece of oval-shaped meat 2-3 cm thick, obtained from minced meat. The tenderloin steak is taken from the tender pulp in the back of the pelvis and intertwined with muscle tissue to soften the consistency.

The thickness of the fillet of steak is 4-5 cm. Scallop is a piece of meat 1 cm thick, consisting of two almost identical pieces of tender meat. Breast-fed veal, pork and lamb are used to prepare portioned semi-finished products - natural cutlets and escalope, as well as pork and lamb-schnitzel. A natural cutlet is a flat piece of oval-shaped meat with a rib bone. In a pork and veal cutlet, the bone should be no more than 8cm, and in a lamb cutlet-no more than 7cm. It is taken from the dorsal and lumbar parts. Escalope-will consist of two identical pieces of meat of a flat-oval shape with a thickness of 1-1.5 cm. It is obtained from tender meat in the dorsal and lumbar parts. Schnitzel is a long piece of oval-shaped meat 2-3 cm thick, made from soft meat of the back of the pelvis. Semi-finished products of small jazz - a piece of meat made from finely chopped jazz with a total weight of 125 to 1000 g. The type of small jazz semi-finished products include azu, beef stroganoff, ka-Bob, goulash, roast, soup filling; pork - Shish kebab, goulash, roast, stew; lamb - shish kebab, stew, soup Ma-sallik. Beef Stroganum-pieces of meat made from minced meat, weighing 5-7 g, cut into long slices. Kebab jams of 30-40 g. Lamb and pork kebab will contain 115 g of meat and 10 g of onions. Goulash is a piece of meat weighing 20-30 g taken from the shoulder blade; its fat content is no more than 10% in beef and 20% in pork.

Roast-a piece of meat weighing 20-15 g, cut from the shoulder blade and minced meat; fat content and film in it-up to 20%.The weight of the portion will be 125 and 500 g. Pork stew - pieces of meat cut from parts of the neck, shoulders, lower back, chest 40-60 g, the number of bones - about 50%, and fat with tender meat-50%; packed in 500 and 1000 g.

The ingredients of the soup are pieces of meat weighing 100-200 g with a bone mixture; the stew is taken from those places where it can be taken. Serving weight-1 kg. Large semi-finished meat products (minced meat, cutlets) are mainly supplied to public catering enterprises. Smear natural semi-finished products. They are made from a certain piece of meat, which is first whipped (softened), and then rubbed with beaten egg mass (lezon), crushed into breadcrumbs, during the roasting process a crust is formed on the pieces, the consistency of which is slightly watery.

The weight of a portion of semi-finished products is 125 g, of which 100 g is meat, 4 g is egg mass and 11 g is dry flour. Semi-finished products with beef are available in the form of a steak, steak with chicken, a brain similar to crackers.

The whipped softened cutlet is made from chicken meat, the portion weight is 100 g, of which 90 g; it consists of meat, 4 g of egg mass and 6 g of breadcrumbs.

Minced semi-finished products from minced meat, butter, bread from wheat flour of the highest and 1st grades, to which salt, pepper, onion are added to give flavor. For mixing these semi-finished products, Dry flour is used.

Homemade cutlet is made from minced pork with the addition of ground beef in equal quantities (from 30.5%), round shape, weight 50 and 100 g.

Other types of meat semi-finished products. These include zrazy, dumplings, minced meat and frozen semi-finished products. Zrazi is made from ground beef in the form of a filling with chopped egg, fried onion and cracker flour. The shape is oval, slightly flattened, the weight of one grain is 100 g. Minced meat is made from frozen and chilled beef of categories I and II, as well as pork with an intermuscular fat content of up to 10%. Dumplings are made from beef, veal, chicken. Boiled mashed rice, milk, eggs and salt are added to the fine minced meat. Dumplings are packed with a weight of 150 g. Dumplings are used in dietary nutrition and baby food. Frozen semi-finished products are dumplings, meatballs.

Dumplings are prepared from unseeded dough and minced meat. In the form of a semicircle, the weight of one grain will be 12 g.

Homemade cutlet is made from minced pork with the addition of ground beef in equal quantities (from 30.5%), round shape, weight 50 and 100 g.

Indicators of the quality of meat semi-finished products. The quality of semi-finished products is checked by their color, smell, shape, condition of the package (if available - for the integrity of the package), as well as by the date and hour of manufacture indicated on the label of the package or packaging. The shape of the semi-finished products should be appropriate, the surface is not heated, the surface of the natural ones is non-stick, and with smeared, the surface of the minced meat should be evenly covered with breadcrumbs. Natural portioned semi-finished products the color and smell of transversely sliced muscle fibers of a piece of meat will be inherent in good quality meat. The muscle tissue will be tense, lint-free and coarse connective tissue, and the muscle connective tissue will not be removed. Pork and lamb semi-finished products may contain a layer of fat up to 1 cm thick.

Placement, stamping and storage of meat semi-finished products. Natural, ground and stuffed semi-finished products are laid out in trays-inserts and placed in iron and wooden boxes, The boxes must be clean, with a volume of no more than 20 kg and have no more than three trays-inserts. Natural, smeared and stuffed semi-finished products are typed in one row on a stacking tray, without wrapping anything, and small pieces are wrapped in cellophane or other transparent film, on which a label is pasted. The name of the company and the semi-finished product that you prepare in any packaging unit, its net weight, how many pieces, price, date and time of manufacture, expiration date, a label is put on with the name and number of the wrapper, the standard designation. Frozen semi-finished products are packed in cardboard boxes weighing 350 or 500 g and placed in thick paper or a cardboard box.

In the store, semi-finished products are stored in clean cold rooms with a temperature of 0-6 ° C in the following terms (in hourly terms) from the moment of their preparation to the moment of their estimated sale: minced meat from chopped semi-finished products and meat processing plant - 12, minced meat from natural finely chopped-18, mashed-24, natural portions-36.

Frozen semi-finished products (from the moment of receipt in the store) are stored at a temperature of no more than 5 ° C for 24 hours; at a temperature below 0 ° C-72 hours.

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