



Using Pökel Salz

Weschenfelder Pökel Salz is a dry Bacon cure that can be applied to your meat straight out the pack to produce a tasty traditional styled bacon. It can also be used as a base cure to which you can add a variety of flavours including ingredients such as sugar and spices.

Be sure to use the correct measurements when using this salt to make sure you nail it first time around and keep within the safety guidelines.

Ingredients

Sun Fine Sea Salt, Preservative, E250 (Sodium Nitrite)

Storage

Store in a cool dry place. Once opened ensure bag re-sealed to avoid spoilage.

What Meat do I need?

You can use a boneless Pork Loin for Back Bacon or Pork Belly for streaky bacon. Pork Loin takes longer to cure and dry than Pork Belly as it is a thicker cut of meat.

Recipe & Method

Add the cure at a rate of 3.5% to the weight of the meat. Rub the cure over the meat side of the loin or belly. Put the meat in a food grade bag and let it cure for 7-10 days in a fridge.

After the first 24 hours take it out of the fridge and massage the meat ensuring the cure is worked well into the surface of the meat. Place the meat back into the fridge. Throughout the duration of the curing time, turn the meat on a daily basis. Once the meat is cured, dispose of the bag and rinse the excess cure off under cold water and pat dry with a paper towel.

Place the meat back in the fridge in an open tray to allow the meat to air dry for a minimum 3-5 days. The larger the piece of meat the longer you should leave it to air dry before slicing and cooking.

Allergen Information - There are no allergens for this product.

Try Something Different

Black Treacle Bacon Cure

- 1kg Pork loin or Belly
- 35g Weschenfelder Pökel Salz (3.5%)
- 1g Black Pepper (Ground) (0.1%)
- 10g Black Treacle (1%)

Maple Bacon Cure

- 1kg Pork Loin or Belly
- 35g Weschenfelder Pökel Salz (3.5%)
- 1g Black Pepper (Ground) (0.1%)
- 10g Maple Syrup (1%)

Bay & Juniper Bacon Cure

- 1kg Pork Loin or Belly
- 35g Weschenfelder Pökel Salz (3.5%)
- 10g Muscovado Sugar (1%)
- 5g Black Pepper (0.5%)
- 0.5g (¼ teaspoon) Bay leaves (Ground)
- 0.5g (¼ teaspoon) Juniper berries (Chopped)

Sweet Bacon Cure

- 1kg Pork Loin or Belly
- 35g Weschenfelder Pökel Salz (3.5%)
- 6g Demerara Sugar (0.6%)
- 6g Muscovado Sugar (0.6%)

Weschenfelder Top Tip

When using these recipes, rub wet ingredients into the meat first then rub the dry ingredients in second. This way your curing salts will stick to the meat ensuring you have an even cure.

10kg sack can cure up to 285kg of bacon.