

The correct treatment of a *Weisswurst*

An overview

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Abstract

In this paper, we outline the complete process of *sausaging*. First, we discuss the correct acquisition methods, then we stress the very important aspect of thermal treatment and finally give a short overview over different eating techniques.

Keywords: Food, Bavaria, Weisswurst, Sausaging, Zutzln, Global peeling, Slice-by-slice peeling.

1 Introduction

For centuries mankind has tried to find sophisticated methods to generally improve living conditions. One crucial point has always been the problem of finding a dish that not only provides the body with sufficient energy and nutrients, but also contributes to an increase in the quality of life.

The *Food & Fun Research Institute* in Bavaria, which is known for its leading position in beer brewing, rediscovered a type of sausage which was already known long ago by ancient inhabitants of the area between the Alps and the river Main. Since then, the methods of preparing this delicious dish have steadily improved, but a perfect solution has not been found yet.

2 Acquisition Methods

The Weisswurst is a very perishable dish. There is an old rule which says that the sausage should never listen to the ringing of the bells at noon. Therefore an accurate time management is required to ensure the whole process of *sausaging*. First, one has to select the right supplier. We suggest a very small one who is manufacturing his own sausages according to an orally transmitted traditional recipe handed down through the generations (*"like grandfather told father and father told son"*). These recipes are kept secretly within the families. In order to allow the reader to test the whole process we give a list of excellent suppliers in the appendix. Although the prices may vary significantly, money should not influence the decision since a wrong decision at that point will ruin all efforts upto now. Another important point in the acquisition section is the selection of the right mustard. Like *Pretzels* (Brezn), mustard is a very essential component of the dish. Intensive experiments lasting for generations have shown dramatically that only the *Händlmaier-Senf* (Red Label) provides the right taste one expects for the perfect seasoning. The availability of *Händlmaier's* in the provider's shop is a hint for a quality oriented sausage manufacturer.

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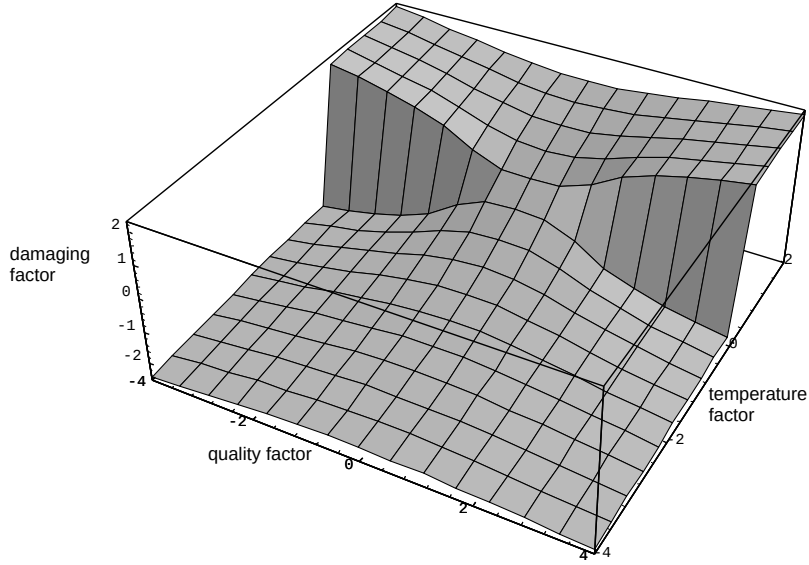


Figure 1: Thermal treatment of a Weisswurst with process conditions and Save Operation Area (SOA)

3 Thermal Treatment

The most difficult step in *sausaging* is the thermal treatment. The fine art of *sausaging* says that the pot should have at least three times the volume of the sausages to be heated. About half of the pot has to be filled with water which is heated up to 333 Kelvin. The sausages are put into the pot. Then the temperature is raised asymptotically to 363 Kelvin. Be careful that the water is not boiling, because higher temperatures vulnerate the skin and withdraw the delicately composed taste. This is shown dramatically in figure 1. Note that at a temperature over 373 Kelvin the sausage may well explode resulting in a inevitably loss of the whole set of sausages in the pot (*"Tze fix, is des a Sauerei"*). The correct temperature should be kept constant for about 15 minutes. A human neuro-sensor, which is commonly represented by the supervisor's finger, has the task to determine by soft-direct-touch-decision if the sausages are ready to be eaten.

4 Eating Techniques

There does not exist a single widely accepted solution to the problem of how to eat a *Weisswurst*. The intensive studies carried out by our field research group showed, that the techniques vary heavily in the different regions of the test area. There are many different approaches, some of which are only used by few people in remote communities and are hardly known to the outside world. Therefore we will not discuss such techniques in this paper, but will concentrate on the main-stream approaches which are

- Zutzln
- Global peeling
- Slice-by-slice peeling

4.1 Zutzln

This very rural technique is mainly used in remote mountain areas and in some towns in the Upper-Bavarian basin.

The most important aspect of this method is the fact that the skin of the *Weisswurst* should not be damaged during the eating process. To achieve this, one takes the sausage as a whole and partially inserts it into the open mouth of the eating person. After the sausage has proceeded for about one or two inches, one has to lower the teeth carefully onto the surface of the Weisswurst until a reasonable pressure is reached. Keeping this pressure under constant control, the rear end of the sausage and the whole skin are pulled back without violating the vulnerable skin, while the tasteful ingredients are kept in the oral area.

For this process, very accurate control mechanisms are needed in order to guarantee the desired result. Therefore, this technique is only used by experienced Bavarian aborigines and is not suggested for beginners and people who were born (or lived for more than four weeks) north of the so called *Weisswurst Äquator* (river Main), commonly referred to as "Preißen" or even more dramatically as "Saupreißen".

4.2 Global Peeling

Another widespread approach, it may even be the most common technique, is the so called global peeling procedure. Its immense popularity is probably due to the fact that this technique is easy to learn and is very appropriate for amateur sausagers.

Here, the Weisswurst is put on a plate and cut open from end to end. One has to be careful that the two parts of the sausage are still connected. Then the skin is removed carefully while paying attention to the correct separation of skin and sausage. Afterwards the naked sausage can be eaten in a sophisticated manner using fork and knife.

4.3 Slice-By-Slice Peeling

One cuts the Weisswurst vertically about half an inch away from the end taking care that at least a quarter inch of skin is left intact at the bottom. The fork is used to pull out the desired piece while the knife separates skin and sausage. Notice that the pieces are extracted keeping the frame of the skin on the plate. This is the most sophisticated technique because it does not use the fingers at all. Therefore it is even applicable for official meetings in higher society.

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A Providers

Brenner Barscht, Bischofswiesen, Obb.
Franz-Xaver Maier, Plattling, Ndb.
Reiter, Augsburg, Swb.
Obermayer, Friedberg, Swb.
Schwägerl Pius, Bärnau, Opf.
Kneitingen Keller, Regensburg, Opf.
Metzgerei Weinhhammer, Burghausen, Obb.
Metzgerei Kimbeck, Wurmannsquick, Ndb.

Naturally it is hard to find old-fashioned high-quality manufacturers in big cities like Munich. Nevertheless we give a few providers in Munich, even though their quality maybe suboptimum.

Metzgerei Karl, Augustenstr. 107, Schwabing
Eduard Hölzl, Viktualienmarkt

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