

christl BBQ and the Holy Trinity



christl Magic Dust 01610021



christl Brisket BBQ Rub 01610022



christl Spareribs Rustikal 0161157

Globally, grilling is the oldest and most versatile method of cooking.

When we talk about grilling in Europe the first thoughts are to cook sausages or steaks within a short time.

From a global perspective grilling/BBQ means a lot more than the European thinking. That is only one out of numerous options of how to cook under flame.

After all, the sole requirement for grilling is that food is prepared with flame and smoke. After all, the sole definition for grilling is that food is prepared under flame with smoke.

Putting a global eye on the BBQ topic U.S. has to be mentioned as an absolute pioneer. Well known is meat grilled indirectly over several hours (low & slow). The so-called „long-jobs“. With this even a whole beef brisket may take more than 20 hours until a core temperature of more than 90°C is reached. The result is a delicious, tender and smoky piece of meat.

In U.S. the „holy trinity of BBQ“ is the synonym for beef brisket, pulled pork and spareribs. It's the premium class of BBQ. Christl spice mixes help to bring your meat up to the next level.

christl Magic Dust

Article no. 01610021

Meat: Pork neck or shoulder

Time: 8 – 20 h

Core temperature: 89 – 92°C

BBQ temperature: 95 – 130°C



christl Spareribs rustikal

Article no. 0161157

Meat: Pork ribs

Time: 5 – 6 h

Core temperature: 89 – 92°C

BBQ temperature: 95 – 130°C



christl Brisket BBQ Rub

Article no. 01610022

Meat: Beef brisket

Time: 10 – 24 h

Core temperature: 90 – 94°C

BBQ temperature: 95 – 130°C



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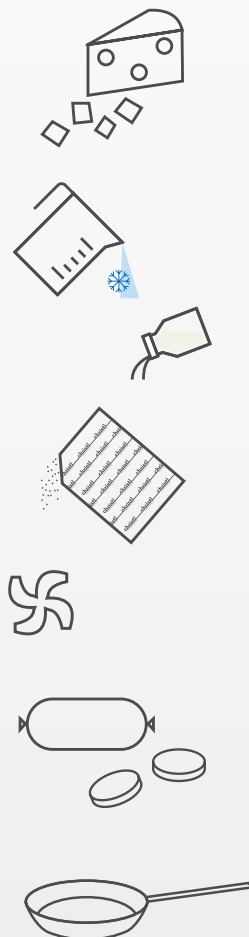
Grillkäse Quick

Grilling and frying enjoyment

- | Mini cheese slices for frying and grilling
- | Easy to make
- | Versatile
- | Any flavour in any kind of hard cheese types applicable
- | Optionally with Jalapeno-Paprika-Mix, herbs- or pepper blends

Article no. 03620003
christl Grillkäse Quick

Packaging: 1 kg bag
 Dosage: 60 g/l water



Ingredients

- 70.00 kg Hard cheese (e.g. Emmental, alpine cheese)
- 20.00 kg Ice water
- 10.00 kg Cream (30 % fat)
- 100.00 kg Total mass**

Optional

- 20 g Spicy jalapeno and paprika mix
[Article no. 0161153](#)
- 4 g Coloured pepper, coarsely ground
[Article no. 0261064](#)
- 2 g Alpine herbs seasoning mix
[Article no. 0161033](#)

Preparation

- Dice the cheese, put into the bowl cutter and chop finely
- Slowly add ice water and cream
- Add Christl Quick Grillkäse Quick and emulsify at high speed until a binding mass is achieved
- Optionally add alpine herbs, pepper or jalapeno and paprika mix
- Fill into plastic casings – for special shapes put the casings into adequate molds afterwards.
- Boil at 78°C to 72°C core temperature
- Cool overnight and cut into slices
- Fry/grill at medium heat till surface is brown and crispy

Have you tried these yet? Our marinade classics ...

in a handy 4 kg bucket



Texas AGF
 Article no. 03730011
 Spiced marinade



Herb butter AGF
 Article no. 03730012
 Spiced marinade

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