

Notes to "Sådan laver man rullepølse" video on YouTube

<http://www.youtube.com/watch?v=swvjDyEuxQQ>

"How to Make Rullepølse"

1:20 Per (the chef) starts cutting

1:45 If the knife starts to stick to the meat, jiggle it.

2:10 Per shows how to make the meat longer

2:25 Per trims the meat so the rullepølse won't be too bulky. He rolls up the meat to see if it is even.

2:40 Trimming the meat

3:10 Per adds a piece of the trimmed meat to even out the roll. He does another test roll. Note: he folds, rather than rolls, the meat.

3:25 You want it to end with the "seam" down. That is also how it should go in the rullepølse press.

3:35 He cuts the ends to straighten the roll and make sure it isn't too long for his rullepølse press.

3:42 It's lower on one side.

3:55 Per adds a piece of the trimmed meat so the roll will be even.

4:29 Per is indicating that the gelatin has to go under the adjustment piece of meat, so it won't be loose.

5:37 Folding demo. Per explains that you want to fold, rather than roll. Otherwise there is a large chance that the meat will separate and form a hole.

Have a look at my photos. I folded and still got a hole. I'm working on it.