



Taste & Technology

## Black Aged Pepper Veal Strips SV

### Recipe number:

04.10.032

### Starting material:

1000 g Veal I, cut into strips  
50 g Single cream, 15% fat  
4 g Rapeseed oil, refined

### Seasonings & additives:

350 g	MariTop Premium Black Aged Pepper	2074000
2 g	Xanthan gum (E 415)	660.500

### Processing procedure:

Mix the Maritop Black Aged Pepper Premium with the cream.  
Dissolve the Xanthan in the oil and beat into the sauce.

Mix the veal strips into the sauce, place in a shrink bag, vacuum seal and cook.

Art. No.: 990551 shrink bag 250x450

### Preparation:

Cook in a water bath at +85°C for 4 hours.

Remove the cooked meat from the bag and stir through again.

### EU Food Information Regulation:

Veal, water, onions, vegetable oils (rapeseed kernel oil, native olive oil extra, rapeseed oil), single cream (CREAM, stabiliser carrageenan), fried onions (seasoning, palm oil, buckwheat flour, table salt), spices, sea salt, sugar, spirit vinegar, modified starch, MILK PROTEIN, fermented black pepper, thickening agent: E 415 Xanthan gum, table salt, seasoning, natural flavouring, LACTOSE, preservative: (E 211 Sodium benzoate, E 202 Potassium sorbate)

### Analysis:

Calorific value KJ	571 KJ
Calorific value Kcal	137 Kcal
Fat	6.9 g
Saturated fatty acids	1.2 g
Carbohydrates	2.6 g
Sugar	1.7 g
Protein	15.7 g
Sodium	0.6 g
Salt	1.4 g