



Taste & Technology

Duck Breast SV

Recipe number:

04.10.004

Starting material:

1000 g Duck breast

Seasonings & additives:

100 g LAFINESS a l'Orange 552950

Processing procedure:

Slash the fat of the duck breast in a criss-cross, marinate in the marinade.
Place fatty side down in a frying pan and briefly sear.
Place in the shrink bag, vacuum seal and cook.

Art. No.: 990551 shrink bag 250x450

Preparation:

Cook in a water bath at +57°C for 2 hours.

Remove the cooked duck breast from the bag and BBQ on all sides until crispy.

EU Food Information Regulation:

Duck, rapeseed oil, table salt, orange granulate (orange juice concentrate, maize starch), carrots, palm fat, yeast extract, seasoning, natural flavouring, lemon juice powder

Analysis:

Calorific value KJ	1,123 KJ
Calorific value Kcal	271 Kcal
Fat	22.3 g
Saturated fatty acids	6.0 g
Carbohydrates	0.8 g
Sugar	0.6 g
Protein	16.6 g
Sodium	0.4 g
Salt	0.9 g