



Taste & Technology

Entrecote Steak SV

Recipe number:

04.10.005

Starting material:

1000 g Entrecote steak

Seasonings & additives:

100 g LAFINESS Chimichurri / SG 871850

Processing procedure:

Marinate the steak in the marinade.
Place in the shrink bag, vacuum seal and cook.

Art. No.: 990551 shrink bag 250x450

Preparation:

Cook in a water bath at +54°C for 70 minutes.
The product will then be medium rare.
Remove the cooked steak from the bag and sear on a BBQ
until a brown crust forms on both sides.

EU Food Information Regulation:

Beef, rapeseed oil, seasoning, table salt, palm fat,
cane sugar, lemon juice powder

Analysis:

Calorific value KJ	1,116 KJ
Calorific value Kcal	269 Kcal
Fat	21.2 g
Saturated fatty acids	5.0 g
Carbohydrates	1.9 g
Sugar	0.7 g
Protein	17.5 g
Sodium	0.5 g
Salt	1.2 g