



Taste & Technology

## Poultry Goulash Indian Style SV

### Recipe number:

04.10.039

### Starting material:

1000 g Chicken breast without skin, diced  
50 g Single cream, 15% fat  
4 g Rapeseed oil, refined

### Seasonings & additives:

350 g MariTop India Style 892550  
2 g Xanthan gum (E 415) 660500

### Processing procedure:

Mix the Maritop India with the cream.  
Dissolve the Xanthan in the oil and beat into the sauce.  
Mix the poultry goulash 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 poultry goulash from the bag and stir  
through again.

### EU Food Information Regulation:

Chicken, vegetables (bell pepper, onions), water, single  
cream (CREAM, stabiliser carrageenan), rapeseed oil,  
spirit vinegar, apple pulp, sugar, seasoning, table salt,  
modified starch, MILK PROTEIN, thickening agent: E 415  
Xanthan gum, flavouring, yeast extract, LACTOSE,  
preservative: (E 202 Potassium sorbate, E 211 Sodium  
benzoate)

### Analysis:

Calorific value KJ	492 KJ
Calorific value Kcal	117 Kcal
Fat	3.9 g
Saturated fatty acids	0.4 g
Carbohydrates	2.6 g
Sugar	1.6 g
Protein	17.3 g
Sodium	0.4 g
Salt	1.0 g