



Taste & Technology

Poultry Goulash 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 Balkan Style	515850
2 g	Xanthan gum (E 415)	660.500

Processing procedure:

Mix the MariTop Balkan with the single cream.
Dissolve the Xanthan gum 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, paprika, water, rapeseed oil, single cream (CREAM, stabiliser carrageenan), seasoning (contains CELERIAC), table salt, spirit vinegar, sugar, modified starch, MILK PROTEIN, thickening agent: (E 415 Xanthan gum, E 412 Guar gum), flavouring, yeast extract, caramel, LACTOSE

Analysis:

Calorific value KJ	539 KJ
Calorific value Kcal	129 Kcal
Fat	5.3 g
Saturated fatty acids	0.5 g
Carbohydrates	2.2 g
Sugar	1.5 g
Protein	17.4 g
Sodium	0.6 g
Salt	1.5 g