



Taste & Technology

## Hash SV

### Recipe number:

04.10.040

### Starting material:

1000 g Beef goulash  
10 g Rapeseed oil, refined

### Seasonings & additives:

1000 g	Feine Würzsauce Stoverij fine seasoning sauce	2741501
20 g	Küfer-Steak "free"	579800
5 g	Xanthan gum (E 415)	660500

### Processing procedure:

Mix the seasoning into the beef goulash.  
Dissolve the Xanthan gum in the oil and beat into the sauce.  
Mix the seasoned beef 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 8 hours.

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

### EU Food Information Regulation:

Beef, water, vegetables (onions, red wine flavouring), sugar, modified starch, spirit vinegar, seasoning, table salt, caramel, rapeseed oil, flavouring, beef extract, thickening agent: E 415 Xanthan gum, preservative: (E 211 Sodium benzoate, E 202 Potassium sorbate)

### Analysis:

Calorific value KJ	431 KJ
Calorific value Kcal	102 Kcal
Fat	2.7 g
Saturated fatty acids	1.0 g
Carbohydrates	8.4 g
Sugar	5.8 g
Protein	10.7 g
Sodium	0.4 g
Salt	0.9 g