



Taste & Technology

## Rabbit Legs SV

### Recipe number:

04.10.041

### Starting material:

1000 g Rabbit legs  
100 g Onions, fresh, sliced

### Seasonings & additives:

100 g Würz-Topping Pilz & Co. 528650  
mushroom seasoning)

### Processing procedure:

Marinate the rabbit leg in the marinade.  
Slice the onions and add to the rabbit leg.  
Place in the shrink bag, vacuum seal and cook.

Art. No.: 990551 shrink bag 250x450

### Preparation:

Cook in a water bath at +80°C for 4 hours.

Remove the cooked rabbit leg from the bag and BBQ on all sides until crispy.

### EU Food Information Regulation:

Rabbit leg, onions, water, rapeseed oil, table salt, spirit vinegar, spices, sugar, natural flavouring, edible mushrooms (button mushrooms, sticky bun mushrooms, porcini), modified starch, seasoning, caramel, MILK PROTEIN, beetroot, LACTOSE, thickening agent: (E 415 Xanthan gum, E 412 Guar gum)

### Analysis:

Calorific value KJ	366 KJ
Calorific value Kcal	87 Kcal
Fat	3.4 g
Saturated fatty acids	0.1 g
Carbohydrates	4.4 g
Sugar	0.8 g
Protein	9.5 g
Sodium	0.4 g
Salt	0.9 g