



Taste & Technology

Veal Cutlet SV

Recipe number:

04.10.009

Starting material:

1000 g Veal cutlets

Seasonings & additives:

100 g Lafiness Black Aged Pepper 1931050
Premium SG

Processing procedure:

Marinate the veal cutlets 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 2 hours.
The product will then be medium rare.
Remove the cooked veal cutlets from the bag and sear on a BBQ
until a brown crust forms on both sides.

EU Food Information Regulation:

Veal, rapeseed kernel oil, seasoning, sea salt, palm fat,
table salt, tomato powder, sugar, fermented black
pepper, spice extracts

Analysis:

Calorific value KJ	855 KJ
Calorific value Kcal	206 Kcal
Fat	15.0 g
Saturated fatty acids	3.7 g
Carbohydrates	0.8 g
Sugar	0.4 g
Protein	16.7 g
Sodium	0.5 g
Salt	1.3 g