



Taste & Technology

Veal Ribs SV

Recipe number:

04.10.010

Starting material:

1000 g Veal ribs

Seasonings & additives:

30 g	Liq-Würz Gourmet MARINA	514300
40 g	Rub for Spare Ribs	1127000

Processing procedure:

Rub the Liqwürz Marina into the veal ribs and then massage in the rub.

Place in the shrink bag, vacuum seal and cook.

Art. No.: 990550 shrink bag 400x600

Preparation:

Cook in a water bath at +80°C for 5 hours.

Remove the cooked veal ribs from the bag and briefly sear on a BBQ.

EU Food Information Regulation:

Veal, rapeseed oil, cane sugar, seasoning (contains MUSTARD), table salt, flavouring

Analysis:

Calorific value KJ	1,189 KJ
Calorific value Kcal	287 Kcal
Fat	24.0 g
Saturated fatty acids	7.7 g
Carbohydrates	2.1 g
Sugar	1.8 g
Protein	15.5 g
Sodium	0.5 g
Salt	1.0 g