



**Taste & Technology**

## Shoulder of Lamb SV

**Recipe number:**

04.10.014

**Starting material:**

2000 g Shoulder of lamb with bone

**Seasonings & additives:**

200 g LAFINESS Rhodes Free SG 522750

**Processing procedure:**

Marinate the shoulder of lamb in the marinade.  
Place in the shrink bag, vacuum seal and cook.

Art. No.: 990550 shrink bag 400x600

**Preparation:**

Cook in a water bath at +69°C for 12 hours.

Remove the cooked shoulder of lamb from the bag and fry or BBQ on both sides until crispy.

**EU Food Information Regulation:**

Lamb, rapeseed oil, seasoning, table salt, palm fat, spice extracts

**Analysis:**

Calorific value KJ	1,127 KJ
Calorific value Kcal	272 Kcal
Fat	22.5 g
Saturated fatty acids	6.9 g
Carbohydrates	0.8 g
Sugar	0.4 g
Protein	16.5 g
Sodium	0.3 g
Salt	0.8 g