



Taste & Technology

## Ossobuco SV

### Recipe number:

04.10.016

### Starting material:

1000 g Veal shanks  
4 g Rapeseed oil, refined

### Seasonings & additives:

390 g	Spicy Sauce Tomato "Mild"	498150
2 g	Xanthan gum (E 415)	660.500
25 g	Küfer-Steak "free"	579.800

### Processing procedure:

Season the veal shanks with Küfer-Steak Free.  
Dissolve the Xanthan gum in the oil and beat into the tomato sauce.

Place the shanks in the bag, spread the sauce inside the bag, vacuum seal and cook.

### Preparation:

Cook in a water bath at +85°C for 10 hours.

Remove the cooked veal shanks from the bag and collect the sauce to serve with the meat.

### EU Food Information Regulation:

Veal, vegetables (tomatoes, onions, red wine flavouring), water, seasoning, rapeseed oil, tomato puree, table salt, sugar, thickening agent: E 415 Xanthan gum, native olive oil extra, modified starch, preservative: (E 211 Sodium benzoate, E 202 Potassium sorbate)

### Analysis:

Calorific value KJ	884 KJ
Calorific value Kcal	213 Kcal
Fat	17.1 g
Saturated fatty acids	5.7 g
Carbohydrates	2.4 g
Sugar	0.4 g
Protein	12.2 g
Sodium	0.2 g
Salt	0.3 g