



Taste & Technology

Porterhouse Steak SV

Recipe number:

04.10.019

Starting material:

1000 g Beef - porterhouse steak

Seasonings & additives:

100 g LAFINESS Pepper Free SG 566850

Processing procedure:

Marinate the porterhouse steak 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 porterhouse steak from the bag and sear on a BBQ until a brown crust forms on both sides.

EU Food Information Regulation:

Beef, rapeseed oil, table salt, seasoning, palm fat, sugar, tomato powder, spice extracts

Analysis:

Calorific value KJ	756 KJ
Calorific value Kcal	181 Kcal
Fat	10.7 g
Saturated fatty acids	2.5 g
Carbohydrates	0.6 g
Sugar	0.3 g
Protein	20.5 g
Sodium	0.6 g
Salt	1.4 g