



Taste & Technology

## Porterhouse Steak SV

### Recipe number:

04.10.019

### Starting material:

1000 g Beef - porterhouse steak

### Seasonings & additives:

100 g LAFINESS 4 Pepper Premium SG 807850

### 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 kernel oil, seasoning, sea salt, palm fat, table salt, tomato powder, sugar, spice extracts

### Analysis:

Calorific value KJ	727 KJ
Calorific value Kcal	174 Kcal
Fat	9.8 g
Saturated fatty acids	2.4 g
Carbohydrates	0.8 g
Sugar	0.4 g
Protein	20.6 g
Sodium	0.6 g
Salt	1.4 g