



Taste & Technology

Leg of Venison SV

Recipe number:

04.10.052

Starting material:

2000 g Leg of venison

Seasonings & additives:

200 g LAFINESS Burgundy Free SG 527550

Processing procedure:

Marinate the venison in the marinade.
Place in the correct shrink bag, vacuum seal and cook.

Art. No.: 990550 shrink bag 600x400

Preparation:

Cook in a water bath at +56°C for 12 hours.

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

EU Food Information Regulation:

Leg of roe deer, rapeseed oil, seasoning, table salt, palm fat, spice extracts

Analysis:

Calorific value KJ	734 KJ
Calorific value Kcal	176 Kcal
Fat	10.1 g
Saturated fatty acids	2.3 g
Carbohydrates	0.5 g
Sugar	0.4 g
Protein	20.5 g
Sodium	0.4 g
Salt	1.0 g