



Taste & Technology

Beef Goulash SV

Recipe number:

04.10.053

Starting material:

1000 g Beef goulash

Seasonings & additives:

300 g Sous vide goulash seasoning paste 2474150

Processing procedure:

Mix the beef goulash into the sauce, place in a shrink bag, vacuum seal and cook.

Art. No.: 990551 shrink bag 250x450

Preparation:

Cook in a water bath at +85°C for 8 hours.

Remove the cooked goulash from the bag and stir through again.

EU Food Information Regulation:

Beef, water, mushrooms, DOUBLE CREAM, seasoning, vegetable concentrates (carrots, onions, leek, beetroot), table salt, tomato puree, tomato powder, modified starch, sugar, spice extracts, preservative: E 202 Potassium sorbate, thickening agent: E 415 Xanthan gum

Analysis:

Calorific value KJ	525 KJ
Calorific value Kcal	125 Kcal
Fat	4.0 g
Saturated fatty acids	1.7 g
Carbohydrates	3.9 g
Sugar	2.2 g
Protein	17.6 g
Sodium	0.6 g
Salt	1.6 g