



Taste & Technology

Roulade SV

Recipe number:

04.10.054

Starting material:

1000 g Beef roulades

Seasonings & additives:

500 g	Home Style roulade filling	1150600
40 g	K Free roulade sauce	847500

Processing procedure:

Place the gourmet stuffing on the beef roulades and roll up.
Roll the roulades in the K roulade sauce to coat them.
Place in the shrink bag, vacuum seal and cook.

Art. No.: 990551 shrink bag 250x450

Preparation:

Cook in a water bath at +80°C for 6- 8 hours.

Remove the cooked roulades from the bag and serve with the sauce from the bag.

EU Food Information Regulation:

Beef, pork bacon (pork, table salt, dextrose, preservative: E 250 Sodium nitrite, smoke, seasoning), vegetables (cucumber, onions), water, mustard condiment (water, seasoning (contains MUSTARD SEEDS), spirit vinegar, table salt, sugar, natural flavouring), modified starch, sugar, seasoning, pork gelatine, table salt, CHICKEN EGG WHITE POWDER, spirit vinegar, thickening agent: (E 461 Methyl cellulose, E 410 Locust bean gum, E 415 Xanthan gum, E 412 Guar gum), flavouring, smoke flavouring, caramel, palm fat (partially hardened), acidifier: E 330 Citric acid

Analysis:

Calorific value KJ	577 KJ
Calorific value Kcal	137 Kcal
Fat	4.5 g
Saturated fatty acids	1.9 g
Carbohydrates	6.3 g
Sugar	3.1 g
Protein	17.1 g
Sodium	0.7 g
Salt	1.8 g