



Taste & Technology

Pork Ribeye Steak SV

Recipe number:

04.10.024

Starting material:

1000 g Pork ribeye

Seasonings & additives:

100 g Lafiness Smoked Bell Pepper 2817400
Premium SG

Processing procedure:

Marinate the pork ribeye 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 +57°C for 40 minutes.

Remove the cooked ribeye from the bag and sear on a BBQ until a brown crust forms on both sides.

EU Food Information Regulation:

Pork, vegetable oils (rapeseed kernel oil, natives olive oil extra), seasoning, sea salt, palm fat, smoked paprika powder, smoked salt (table salt, smoke), spice extracts

Analysis:

Calorific value KJ	909 KJ
Calorific value Kcal	219 Kcal
Fat	16.1 g
Saturated fatty acids	3.4 g
Carbohydrates	1.6 g
Sugar	0.6 g
Protein	16.8 g
Sodium	0.5 g
Salt	1.3 g