



Taste & Technology

Pork Rolled Roast in Creamy Sauce SV

Recipe number:

04.10.025

Starting material:

4000 g Pork loins

Seasonings & additives:

| | | |
|--------|---|---------|
| 16 g | Rapeseed oil, refined | X0168 |
| 8 g | Xanthan gum (E 415) | 660500 |
| 20 g | Liq-Würz Gourmet MARINA | 514300 |
| 20 g | BBQ, rolling, spit-roasting seasoning salt FREE | 484800 |
| 1000 g | Condiment sauce for creamy gravy | 1131600 |

Processing procedure:

Roll the pork loin and tie to form a rolled roast.

Rub in the Liqwürz Marina and massage in the seasoning.

Dissolve the Xanthan gum in the oil and beat vigorously into the creamy sauce.

Place in the shrink bag, vacuum seal and cook.

Art. No.: 990550 shrink bag 600x400

Preparation:

Cook in a water bath at +65°C for 8 hours.

Remove the cooked rolled roast from the bag and serve with the sauce from the bag.

EU Food Information Regulation:

Pork, water, DOUBLE CREAM, rapeseed oil, table salt, modified starch, thickening agent: E 415 Xanthan gum, seasoning, caramel, sugar, MILK PROTEIN, dextrose, natural flavouring, LACTOSE, preservative: (E 202 Potassium sorbate, E 211 Sodium benzoate), acidifier: E 330 Citric acid

Analysis:

| | |
|-----------------------|----------|
| Calorific value KJ | 706 KJ |
| Calorific value Kcal | 170 Kcal |
| Fat | 11.5 g |
| Saturated fatty acids | 3.5 g |
| Carbohydrates | 1.8 g |
| Sugar | 0.5 g |
| Protein | 14.7 g |
| Sodium | 0.3 g |
| Salt | 0.7 g |