



Taste & Technology

## T-Bone Steak SV

### Recipe number:

04.10.028

### Starting material:

1000 g Beef - T-Bone

### Seasonings & additives:

20 g	Liq-Würz Gourmet MARINA	514300
30 g	Mirakel Red Fire Roast FREE	484100

### Processing procedure:

Rub the Liqwürz Marina into the T-bone steak and then massage in the rub.

Place in the shrink bag, vacuum seal and cook.

Art. No.: 990551 shrink bag 250x450

### Preparation:

Cook in a water bath at +54°C for 2 hours.

The product will then be medium rare.

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

### EU Food Information Regulation:

Beef, rapeseed oil, iodized salt, seasoning, palm fat, natural flavouring, dextrose, sugar

### Analysis:

Calorific value KJ	776 KJ
Calorific value Kcal	186 Kcal
Fat	11.2 g
Saturated fatty acids	4.5 g
Carbohydrates	0.7 g
Sugar	0.4 g
Protein	20.5 g
Sodium	0.5 g
Salt	1.3 g