



Taste & Technology

Vegavo Drehspieß Dönerstyle (Doner style mince rotisserie)

Guidelines:

Recipe number:

11.2024

Requirements as per guideline:

Starting material:

10.00 kg	Onions, frozen	
16.50 kg	+ Vegavo PeaTex	2827300
28.00 kg	Water for Pea Tex	
14.00 kg	Liq Vegetable Cream SG	1480300
2.00 kg	Methyl Cellulose E 461	2448500
29.50 kg	Ice water	
<u>100.00 kg</u>		

Seasonings & additives:

0.20 kg	Instant Caramel	922.200
0.40 kg	Beetroot Extra Plus	770.901
1.00 kg	GARLIC PASTE 1 KG	707200
14.50 kg	Vegan Mince Doner compound	2850400

Casings:

Processing procedure:

1. Shred the onions to 2-3 mm.
2. Rehydrate the Vegavo Pea Tex with water, beetroot extra and instant caramel for approx. 30 mins.
3. Mix the methyl cellulose, vegetable cream and ice water to create an emulsion, add the vegetable cream first, then mix in the methyl cellulose and then add the ice water.
The temperature should not rise above 7 °C during the process.
4. Add the softened Vegavo Pea Tex to the cutter and cut to approx. 3 mm granulation using the 2nd cutting setting.
5. Add the onions, garlic past and compound and cut in using the 2nd cutting setting.
6. Use a vacuum filler to fill the mixture into casings for the mince doner.
7. Deep freeze the mince rotisserie.

Following this, cook and cut as usual.

Ingredients:

Potable water, pea protein concentrate (yellow peas), rapeseed oil, onions (onions), WHEAT PROTEIN, pea protein, seasoning, thickening agent: E 461 methyl cellulose, table salt, flavour enhancer: E 621 Monosodium glutamate, palm fat, garlic, moderated spirit vinegar, aroma, beetroot concentrate, caramel (caramelised sugar syrup, maltodextrin), maltodextrin, seasoning, dextrose, smoked salt (table salt, smoke), acidifier: E 330 citric acid

Nutritional values:

Calorific value KJ	863KJ
Sugar	1.7g
Calorific value Kcal	207Kcal
Protein	15.7g
Fat	13.3g
Sodium	0.9g
Saturated fatty acids	1.7g
Salt	2.3g
Carbohydrates	4.5g