Waidmann Pork Strips SV

Recipe number:
04.10.059

Starting material:

1000 g	Pork S I - sliced into strips
50 g	Single cream, 15% fat
4 g	Rapeseed oil, refined

Seasonings & additives:

350 g	MariTop Waidmann Style	500250
2 g	Xanthan gum (E 415)	660.500

Processing procedure:

Mix the MariTop Waidmann with the single cream.
Dissolve the Xanthan gum in the oil and beat vigorously into the sauce.
Mix the pork strips into the sauce, place in a shrink bag, vacuum seal and cook.

Art. No.: 990551 shrink bag 250x450

Preparation:

Cook in a water bath at +85°C for 4 hours.

Remove the cooked pork strips from the bag and stir through again.

EU Food Information Regulation:

Pork, water, rapeseed oil, mushrooms, single cream (CREAM, stabiliser carrageenan), table salt, sugar, spices, spirit vinegar, modified starch, MILK PROTEIN, seasoning, thickening agent: (E 415 Xanthan gum, E 412 Guar gum), flavouring, LACTOSE, caramel

Analysis:

Calorific value KJ	706 KJ
Calorific value Kcal	169 Kcal
Fat	10.7 g
Saturated fatty acids	1.9 g
Carbohydrates	2.4 g
Sugar	1.8 g
Protein	15.4 g
Sodium	0.6 g
Salt	1.4 g