



Taste & Technology

Beef Strips with Wild Mushrooms SV

Recipe number:

04.10.060

Starting material:

1000 g Beef R II - Beef roast
50 g Single cream, 15% fat
4 g Rapeseed oil, refined

Seasonings & additives:

350 g	MariTop Waldpilz Style (wild mushrooms)	278850
2 g	Xanthan gum (E 415)	660.500

Processing procedure:

Mix the Maritop Waldpilz with the single cream.
Dissolve the Xanthan gum in the oil and beat vigorously into the sauce.
Mix the beef 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 beef strips from the bag and stir through again.

EU Food Information Regulation:

Beef, water, single cream (CREAM, stabiliser carrageenan), edible mushrooms (sheathed woodtuft mushrooms, button mushrooms, chanterelles, porcini), vegetable oils (rapeseed oil, sunflower oil), table salt, spirit vinegar, modified starch, seasoning, mushroom extracts (button mushroom extract, porcini extract), sugar, flavouring, thickening agent: E 415 Xanthan gum, caramel, yeast extract, stabiliser: E 262 Sodium acetates, MILK PROTEIN, preservative: (E 211 Sodium benzoate, E 202 Potassium sorbate), LACTOSE

Analysis:

Calorific value KJ	506 KJ
Calorific value Kcal	121 Kcal
Fat	5.2 g
Saturated fatty acids	1.3 g
Carbohydrates	2.5 g
Sugar	0.8 g
Protein	15.5 g
Sodium	0.6 g
Salt	1.4 g