



**Taste & Technology**

## Rack of Wild Boar SV

**Recipe number:**

04.10.061

**Starting material:**

1000 g Rack of wild boar

**Seasonings & additives:**

100 g LAFINESS Onion & Red Wine SG 847950

**Processing procedure:**

Rub the marinade into the rack of wild boar.  
Place in the correct shrink bag, vacuum seal and cook.

Art. No.: 990551 shrink bag 250x450

Art. No.: 990550 shrink bag 600x400

**Preparation:**

Cook in a water bath at +65°C for 45 minutes.

Remove the cooked wild boar from the bag and sear in a frying pan.

**EU Food Information Regulation:**

Wild boar, rapeseed oil, table salt, seasoning, sugar, red wine, palm fat, flavouring, flavour enhancer: E 621  
Monosodium glutamate, radish concentrate, spirulina concentrate

**Analysis:**

Calorific value KJ	851 KJ
Calorific value Kcal	204 Kcal
Fat	14.1 g
Saturated fatty acids	2.1 g
Carbohydrates	1.2 g
Sugar	0.8 g
Protein	17.9 g
Sodium	0.6 g
Salt	1.3 g