



Taste & Technology

## Tongue Ragout SV

### Recipe number:

04.10.064

### Starting material:

10.00 kg Beef tongue  
2000 g Cold water for the brine  
2000 g Water for the Madeira sauce

### Seasonings & additives:

100 g	AVO Gold 50 P Special 1 kg bag	1361402
220 g	Nitrite salting mix	062503
350 g	Madeira sauce "K" SG	2665300
70 g	Sauce thickener for ready meals	901000

### Processing procedure:

Dissolve the nitrite salting mix and the AVO Gold 50 P Special in the water and inject the tongues with 20% of the liquid. Tumble the tongues on a continuous setting for approx. 45 minutes under a vacuum. Precook the tumbled tongues in a vacuum bag at +80°C for 10 hours. Let the cooked tongues cool, remove from the bag and briefly rinse. Cut the cold tongues into slices. Mix the tongues and sauce thickener well. Dissolve the Madeira sauce "K" in 2 kg water and mix with the sliced tongues. Place everything in a shrink bag, vacuum seal and cook.

Art. No.: 990550 shrink bag 400x600

### Preparation:

Cook in a water bath at +80°C for 2 hours.

Remove the cooked tongues from the bag and serve with the sauce from the bag.

### EU Food Information Regulation:

Beef tongue, potable water, water, table salt, glucose syrup, Madeira wine, modified starch, potato starch, stabiliser: (E 451 Triphosphates, E 450 Diphosphates), palm fat, CREAM POWDER, WHEAT FLOUR, antioxidant: E 301 Sodium ascorbate, LACTOSE, seasoning, colouring: E 150c Ammonia caramel, sugar, flavouring, preservative: E 250 Sodium nitrite, lime juice concentrate, MILK PROTEIN, thickening agent: E 412 Guar gum: flavour enhancer: E 621 Monosodium glutamate

### Analysis:

Calorific value KJ	636 KJ
Calorific value Kcal	153 Kcal
Fat	10.9 g
Saturated fatty acids	4.8 g
Carbohydrates	3.4 g
Sugar	0.1 g
Protein	10.2 g
Sodium	0.8 g
Salt	1.9 g