



Geschmack & Technologie

Rumpsteak mit Pfefferrahmsauce

Recipe number:

ER2500026

Raw material:

1.00 kg Beef - rump steak

Spices & processing aids:

0.13 kg	LAFINESS 4-Pfeffer Premium	807801
1.00 kg	Feine Würzsauce Pfefferrahm	2506100

Processing sequence:

Marinate the rump steaks in the Lafiness 4 Pepper marinade.
Pour the sauce into an oven dish and place the steak on top.

Cook the oven dish in the Airfryer at +200 degrees for approx.
12 to 15 minutes.

Ingredients:

beef, water, CREAM, rapeseed kernel oil, modified starch, salt, spices, sea salt, flavourings, thickening agent: E 415 xanthan gum, hydrolysed vegetable protein, sugar, caramel, rapeseed oil (fully hydrogenated), MILK PROTEIN, tomato powder, LACTOSE, preservative: (E 211 sodium benzoate, E 202 potassium sorbate), acid: E 330 citric acid

Nutrition declaration:

energy value	656kJ
energy value	158kcal
fat	11,0g
saturates	4,5g
carbohydrate	2,9g
sugar	1,1g
polyols	0,0g
protein	11,6g
sodium	0,7g
salt	1,8g

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