



Geschmack & Technologie

Rumpsteak mit Senfkruste

Recipe number:
ER2500117

Raw material:
1.00 kg Beef - rump steak

Spices & processing aids:
0.50 kg Rouladenfüllung Hausfrauen Art 1150600

Processing sequence:

Season the rump steak with Rio Steak Pepper Art: 869401.
Cut the gourmet filling into 0.5 cm thick slices, place 2 slices on the rump steak.

Cook the rump steak in the airfryer at +200 degrees for approx. 10 to 15 minutes.

Ingredients:

beef, bacon (pork meat, salt, dextrose, preservative: E 250 sodium nitrite, smoke, spices), vegetable (gherkins, onions), water, table mustard (water, spices (contains MUSTARD SEED), brandy vinegar, salt, sugar, natural flavourings), sugar, spices, modified starch, pork gelatine, EGG WHITE POWDER, salt, brandy vinegar, thickening agent: (E 461 methyl cellulose, E 415 xanthan gum, E 410 locust bean gum, E 412 guar gum), smoke flavouring, spice extracts

Nutrition declaration:

| | |
|--------------|---------|
| energy value | 576kJ |
| energy value | 137kcal |
| fat | 4,8g |
| saturates | 2,0g |
| carbohydrate | 4,2g |
| sugar | 2,8g |
| polyols | 0,0g |
| protein | 18,6g |
| sodium | 0,6g |
| salt | 1,4g |

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