



Geschmack & Technologie

Vegavo Weizenprotein Pastrami/Brisket

Recipe number:
ER2500139

Raw material:

3.40 kg water
1.60 kg Water for the texturate

Spices & processing aids:

3.70 kg	Vegavo Aufschnitt (Basis Weizen) CL vegan	4333000
0.80 kg	Vegavo Texturat (Basis Weizen) vegan	3020100
5.00 kg	Liq-Pflanzencreme	1480300
0.05 kg	Grill-, Roll-, Spießbraten Gewürzsalz FREE	484800
0.90 kg	Pastrami-Würzung	539003
0.32 kg	Vegavo Farbmischung Rot für Basis Weizen CL	4543700

Processing sequence:

1: Soak the texturate:

Soak the Vegavo Texturat Base Wheat (3020100) with +30 °C warm water with Grill Roll Spit Roast for at least 30 minutes.

2: Prepare the mixture:

Add +30 °C warm water to the cutter, add the compound Vegavo Cold Cut Base Wheat (4333000) and Vegavo Color Mix Red for Base Wheat CL (4543700) and chop the mixture at a slow speed for 1 minute. Then add the vegetable cream (1480300) and continue to churn the mixture at a slow speed for about 8 minutes. Finally, mix in the soaked texturate for approx. 1 minute.

3: Leave to rest:

Leave the mixture to rest at room temperature for at least 45 minutes, covered with cling film.

4: Shaping and cooking:

Shape: Shape the mixture into approx. 500 g briskets and roll both sides in pastrami seasoning (539003).

Then place in the bag and seal.

Cooking: Cook in a water bath at +85 °C for 3 hours.

Leave to cool:

Leave the pastrami / brisket to cool overnight in the fridge.

Fry in a pan over a high heat with a little oil for approx. 5 minutes.

Ingredients:

water, rapeseed oil, GLUTEN, spices, WHEAT PROTEIN, chickpeas, rapeseed oil (fully hydrogenated), pea protein, beetroot powder, glucose syrup, dextrose, salt, yeast extract, sweet potato concentrate, flavourings, maltodextrin, flavour enhancer: E 621 monosodium glutamate, acid: E 330 citric acid

Nutrition declaration:

energy value	1.740kJ
energy value	419kcal
fat	33,5g
saturates	4,2g
carbohydrate	8,6g
sugar	2,3g
polyols	0,0g
protein	20,3g
sodium	0,2g
salt	0,6g

This application formulation is a manufacturing recommendation based on practical experience and currently applicable food regulations within Germany and the EU. AVO accepts no liability for the practical implementation of the formulation by the user. The manufacturer or distributor is also obliged to ensure compliance with the legal requirements of the respective country of destination for the product.