



Geschmack & Technologie

Dark beer stew

Recipe number:

ER1604454

Raw material:

2.50 kg	Pork neck
1.50 kg	water
1.32 kg	Black beer 3 bottles 0,33l
0.70 kg	Leek slices
0.55 kg	sliced carrots
0.45 kg	french bean
0.36 kg	Onion strips
0.30 kg	maple syrup

Spices & processing aids:

2.50 kg	Stoverij fine seasoning sauce	2741501
0.02 kg	Steakhouse pepper mix RIO	869401
0.02 kg	Bay leaves (whole) cleaned	744000

Processing sequence:

Cut the pork neck into small cubes.

Cut the onions into strips.

Fry the cubes and onions in a little oil until nicely browned on all sides.

Then deglaze with water and AVO Feine Würzsauce Stoverij Bratensauce. Add the maple syrup, salt, pepper and bay leaves. Simmer slowly for about 40 minutes and add the leek (in rings) and carrots (in slices) just before the end.

Ingredients:

water, vegetable (onions, leek, vegetable), pork meat, bay leaves, water, beer (brewing water, BARLEY MALT, hop extract), carrot, sweetener: maple syrup, modified starch, brandy vinegar, salt, beef extract, caramel, spices, sugar, flavourings, sea salt, sunflowers oil, preservative: (E 211 sodium benzoate, E 202 potassium sorbate), hydrolysed vegetable protein, blossom honey

Nutrition declaration:

Calorific value kJ	325KJ
calorific value kcal	77Kcal
fat	1,6g
saturates	0,6g
carbohydrate	8,3g
sugar	6,6g
polyols	0,0g
protein	6,1g
sodium	0,2g
salt	0,5g

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