



Geschmack & Technologie

## Vegavo Belly Bacon Fat Component Wheat Base

German guideline:

Recipe number:

ER2400706

Requirement according to german guideline:

### Raw material:

4.90 kg	water
0.60 kg	Refined rapeseed oil
5.50 kg	

### Spices & processing aids:

3.70 kg	Vegavo cold cuts Basisi wheat	4333000
0.80 kg	Vegavo texturate Basis wheat	3020100

### casing:

### Processing sequence:

1: **Production of the mass:** Mix Vegavo Cold Cut Base Wheat with Vegavo Texturat Base Wheat.

Put water at 30°C in the cutter and add the compound/texturat mixture.

Then add the oil to the mass. Cut the mass for about 8 minutes at a slow speed,

forming a sticky network.

2: **Resting:** Let the mass rest for at least 45 minutes, covered with a foil sheet, at room temperature.

### 3: Forming and Cooking:

**Forming:** Roll out a thin layer of the "wheat protein bacon fat component" and sandwich this twice with the "wheat protein bacon meat component".

**Cooking:** 90°C and 100% humidity for 60 minutes (variable depending on the thickness of the bacon).

**In a sous vide bag:** Alternatively, you can cook the bacon in a sous vide bag (sterile intestine cal. 120-60) with Kulinavo free (3 g per kg of water) for about 40-90 minutes in a water bath at 90°C, depending on the thickness.

4: **Allow to cool:** Leave the belly pork to cool overnight in the cold store, covered or in the sous-vide bag.

5: **Cutting:** Cut thin slices from the piece of belly bacon and marinate it with a Laf. marinade of your choice.

Shrink bag 600x400 Art. No.: 990550

Pan: Sear on high heat with a little oil on both sides for about 2 minutes.

Grill: Sear on the grill for about 2 minutes on each side.

### Ingredients:

water, GLUTEN, rapeseed oil, WHEAT PROTEIN, chickpeas, pea protein, spices, yeast extract, salt

### Nutrition declaration:

calorific value kJ	942KJ
sugar	0,9g
calorific value kcal	224Kcal
polyols	0,0g
fat	7,9g
protein	30,8g
saturates	0,8g
sodium	0,3g
carbohydrate	6,9g
salt	0,7g

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.



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