



Geschmack & Technologie

Vegavo Burger Wheat Base

German guideline:

Recipe number:

ER2400712

Requirement according to german guideline:

Raw material:

3.40 kg	water
0.50 kg	Refined rapeseed oil
1.60 kg	water
<hr/>	
5.50 kg	

Spices & processing aids:

3.70 kg	Vegavo Cold Cuts Wheat Base	4333000
0.80 kg	Vegavo Texturate Wheat Base	3020100
0.54 kg	Vegavo Burger Bamboo Base	4376600

casing:

Processing sequence:

1: **Soak the texturate:** Soak the Vegavo Texturat Base Wheat with the water (30°C) for the wheat texturate for at least 30 minutes.

2: **Prepare the mixture:**

Put water at 30°C in the cutter and add the compound Vegavo Burger Base Wheat.

Then add the oil to the mixture. Cut the mixture on a slow setting for about 8 minutes.

Form a cohesive network. Cut in the pre-soaked texturate for about 1 minute.

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

3: **Forming and cooking:**

Forming: Form approx. 120 g of burger patties from the prepared mixture.

Cooking: At 90°C and 100% humidity for 40 minutes.

In a sous-vide bag: Alternatively, you can cook the bacon in a sous-vide bag with Kulinavo free 957200 (3 g per kg of water) for about 40 minutes in a water bath at 90°C, depending on the thickness.

4: **Allow to cool:** Leave the pancetta to cool overnight in the refrigerator, either covered in the sous-vide bag or uncovered.

Frying pan: fry in a little oil over a high heat for about 2 minutes on each side

Grill: grill for about 2 minutes on each side

Ingredients:

water, GLUTEN, WHEAT PROTEIN, rapeseed oil, chickpeas, bamboo fiber, pea protein, salt, spices, yeast extract, sugar, colouring agent: (E 163 anthocyanins, E 172 iron oxide, E 160a carotenes), beetroot powder

Nutrition declaration:

calorific value kJ	894KJ
sugar	1,3g
calorific value kcal	213Kcal
polyols	0,0g
fat	6,6g
protein	29,3g
saturates	0,8g
sodium	0,8g
carbohydrate	7,3g
salt	1,9g

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.



Geschmack & Technologie
