



Geschmack & Technologie

Vegavo Gyros Base Wheat

German guideline:

Recipe number:

ER2400713

Requirement according to german guideline:

Raw material:

3.40 kg	water
1.60 kg	water
0.50 kg	Refined rapeseed oil
5.50 kg	

Spices & processing aids:

3.70 kg	Vegavo cold cuts wheat base	4333000
0.80 kg	Vegavo textured wheat base	3020100
0.30 kg	GYROS SPICE MIX WITH IODIZED SALT	058500
0.10 kg	Lafiness Gyros red w. onions FREE	557100

casing:

Processing sequence:

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

2: **Prepare the emulsion:**

Put water at 30°C in the bowl cutter and add the Compound Vegavo Cold Cut Base Wheat.

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

Put in the soaked texturate for about 1 minute.

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

3: **Forming and cooking:**

Forming: Form the mixture into pieces of approx. 500g.

Cooking: At 90°C and 100% humidity for 60 minutes.

In a sous vide bag: Alternatively, you can cook the pork belly in a sous vide bag with Kulinavo free 957200 (3 g per kg of water) for about 60 minutes in a water bath at 90°C, depending on the thickness.

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

5: **Cutting:** Cut from the mass, slice and marinate with 10g/Kg Laf. Gyros red with onion (557100)

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, rapeseed oil, WHEAT PROTEIN, chickpeas, spices, pea protein, yeast extract, salt, iodized salt (salt, potassium iodate), herbs (contains CELERY LEAVES), hydrolysed vegetable protein, onions, rapeseed oil (fully hydrogenated), spice extracts

Nutrition declaration:

calorific value kJ	929KJ
sugar	1,4g
calorific value kcal	221Kcal
polyols	0,0g
fat	7,5g
protein	30,0g
saturates	0,9g
sodium	0,6g
carbohydrate	7,7g
salt	1,4g

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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