



Geschmack & Technologie

Entenbrust Sous Vide

Recipe number:

ER2007449

Raw material:

1000 g Duck breast

Spices & processing aids:

120 g LAFINESS a l'Orange 552950

Processing sequence:

Make a diamond-shaped incision in the fat side of the duck breast,
Marinate with the marinade.
Sear the fat side briefly in a pan.
Place in the shrink bag, vacuum seal and cook.

Art. No.: 990551 Schrumpfbeutel 250 x 450

Cook in a water bath at a temperature of +60 °C for 1.5 hours.

Remove the cooked duck breast from the bag and grill until crispy all over.

Serve with dumplings, red cabbage and the Portweinsauce (Art.No. 3779200)

Ingredients:

Duck 89.3 %, rapeseed oil, salt, orange granules (orange juice concentrate, maize starch), carrot, rapeseed oil (fully hydrogenated), yeast extract, spices, acidity regulator: E 262 sodium acetates, natural flavourings, lemon juice concentrate

Nutrition declaration:

energy value	1.155 KJ
energy value	279 Kcal
fat	23,2 g
saturates	6,1 g
carbohydrate	1,0 g
sugar	0,7 g
polyols	0,0 g
protein	16,3 g
sodium	0,5 g
salt	1,1 g

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