



## Beef-Sauerbraten complete sous vide

### Recipe number:

ER2009166  
04.2.1.002

### Raw material:

100.00 kg	Beef R II - Roast beef
100.00 kg	Cold water
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200.00 kg	

### Spices & processing aids:

8.00 kg	SAUERBRATENBEIZE ZUM SPRITZEN 5 KG-S	547300
0.50 kg	NL Feine Würzsauce Stoverij	2741501
28.00 kg	Sauerbraten Gewürzmischung free Cl	297500

### Processing sequence:

Add the water and stir the sauerbraten pickle into the water until the components are completely dissolved. Then inject 10 % of the dressing into the meat with the injector. Place the injected cuts in a large container and cover with the remaining pickle and leave to infuse for approx. 2 - 5 days. Then add the sauerbraten spice mix Article 297500 to the brine (pickle) and place the meat in it.  
Recommendation: 5 g spice per 1 l pickle.

After approx. 5 days, remove the meat from the pickle and pack with the seasoning sauce for Stoverij for Sauerbraten pack over the deep-drawer or vacuum pack in a bag and cook sous vide. 8 h at 85 °C  
80 % meat + 20 % sauce

Art. No: 990550 Shrink bag 600x400

Cook in a water bath at a temperature of +80°C for 8 hours.

Remove the roast from the bag and serve with the sauce from the bag..

### Ingredients:

beef, water, brandy vinegar, sugar, salt, acid: (E 260 acetic acid, E 330 citric acid), vegetable (carrot, onions), modified starch, dextrose, spices, caramel, red wine flavouring, flavourings, preservative: (E 211 sodium benzoate, E 202 potassium sorbate), beef extract

### Nutrition declaration:

energy value	615KJ
sugar	4,0g
energy value	148Kcal
polyols	0,0g
fat	8,6g
protein	9,3g
saturates	2,1g
sodium	0,5g
carbohydrate	6,1g
salt	1,2g

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