



Hachee Sous Vide

Recipe number:
ER2300568

Raw material:

1000 g Beef R I, diced

Spices & processing aids:

1000 g	Feine Würzsauce Stoverij	2741501
25 g	Sous Vide Binder	2899600
20 g	Mirakel Snirtje-Fleisch	818100
150 g	Bratapfel - Fruchtmix SG	984900

Processing sequence:

Mix the diced beef with Mirakel Snirtje meat and the sous vide binder.

Add the baked apple fruit mix and the Stoverij sauce and mix well.

Place in the cooking bag and vacuum seal.

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

Remove from the bag, mix briefly and serve.

Ingredients:

beef 45.6 %, water, onions, sugar, apple cubes (apples, preservative: E 223 SODIUM METABISULPHITE), modified starch, fried onion (onions, palm oil, WHEAT FLOUR, salt), pineapple granules (sugar, pineapple, acid: E 330 citric acid), brandy vinegar, caramel, salt, iodized salt (salt, potassium iodate), spices (contains CELERY ROOT), flavourings, beef extract, rapeseed oil (fully hydrogenated), thickening agent: E 412 guar gum, sunflowers oil, cinnamon, hydrolysed vegetable protein, dextrose, preservative: (E 211 sodium benzoate, E 202 potassium sorbate), flavour enhancer: E 621 monosodium glutamate, herbs

Nutrition declaration:

energy value	505 KJ
energy value	120 Kcal
fat	3,1 g
saturates	1,4 g
carbohydrate	12,3 g
sugar	8,3 g
polyols	0,0 g
protein	10,1 g
sodium	0,5 g
salt	1,2 g

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