



Geschmack & Technologie

Schweinebäckchen in Rotwein Sous-Vide

Recipe number:
ER2300573

Raw material:

1000 g Pork cheeks

Spices & processing aids:

40 g	Küfer-Steak	054900
30 g	Sous Vide Binder	2899600
1000 g	Rotwein Zwiebel Chutney	2532900

Processing sequence:

Mix the pork cheeks with the cooper steak and the sous vide binder.

Mix the seasoned meat with the red wine and onion chutney, place in the cooking bag and vacuum seal.

Art. No: 990551 Shrink bag 250 x 450

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

Remove the cooked pork cheeks from the bag and serve with the sauce from the bag.

Ingredients:

pork meat 48.3 %, water, sugar, blossom honey, red wine (contains SULPHITE), onions, aceto balsamico (wine vinegar, grape must concentrate, colouring agent: E 150d sulphite ammonia caramel, preservative: E 220 SULPHUR DIOXIDE), modified starch, spices, tomato purée, salt, thickening agent: (E 412 guar gum, E 415 xanthan gum), flavour enhancer: E 621 monosodium glutamate, caramel, preservative: (E 211 sodium benzoate, E 202 potassium sorbate), natural flavourings

Nutrition declaration:

energy value	891 KJ
energy value	213 Kcal
fat	10,8 g
saturates	6,5 g
carbohydrate	16,3 g
sugar	13,1 g
polyols	0,4 g
protein	11,4 g
sodium	0,2 g
salt	0,6 g

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