



**Geschmack & Technologie**

## Spanisches Gulasch Sous-Vide

**Recipe number:**  
ER2300576

**Raw material:**

1000 g Pollo Fino - Chicken Top Leg Steak  
200 g Pepper red, grilled, diced

**Spices & processing aids:**

1000 g	Würzsauce Chorizo Style	3810550
20 g	Brathähnchen	054000
25 g	Sous Vide Binder	2899600

**Processing sequence:**

Dice the chicken thigh steaks.  
Then mix the meat material with the spice and sous vide binder.  
Now mix in the chorizo sauce.  
Place in the relevant cooking bag Art: 9905500 and vacuum seal.  
Cook at a temperature of +80 °C, for 4 hours.  
Serve with potatoes, rice and/or pasta.

**Ingredients:**

Chicken 44.5 %, water, paprika, rapeseed oil, cane sugar, modified starch, spices, salt, brandy vinegar, tomato powder, paprika smoked (paprika, smoke), flavourings, thickening agent: (E 412 guar gum, E 415 xanthan gum), caramel, smoked salt (salt, smoke), sugar, hydrolysed vegetable protein, smoke flavouring, herbs

**Nutrition declaration:**

energy value	641 KJ
energy value	154 Kcal
fat	9,9 g
saturates	2,1 g
carbohydrate	6,7 g
sugar	3,7 g
polyols	0,0 g
protein	8,7 g
sodium	0,5 g
salt	1,4 g

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