



Geschmack & Technologie

# Wild Schlemmertopf Sous Vide

**Recipe number:**  
ER2300578

**Raw material:**

500 g Diced venison  
500 g Wild boar meat diced

**Spices & processing aids:**

12 g	Siedesalz fein	062600
5 g	Gourmet Wildgewürz	1326900
30 g	Sous Vide Binder	2899600
1000 g	Feine Würzsauce Stoverij	2741501

**Processing sequence:**

Dice the game meat, mix with salt, game spices and the sous vide binder.  
Mix in the Stoverij sauce well.  
Place in the cooking bag and vacuum seal.

Art. No: 990551 Shrink bag 250 x 450

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

Remove from the cooking bag, mix well and serve.

**Ingredients:**

water, venison 24.4 %, wild boar meat 24.4 %, onions, sugar, modified starch, brandy vinegar, salt, caramel, spices, flavourings, beef extract, thickening agent: E 412 guar gum, sunflowers oil, preservative: (E 211 sodium benzoate, E 202 potassium sorbate), dextrose, herbs

**Nutrition declaration:**

energy value	456 KJ
energy value	108 Kcal
fat	3,5 g
saturates	0,8 g
carbohydrate	8,7 g
sugar	5,6 g
polyols	0,0 g
protein	10,2 g
sodium	0,5 g
salt	1,3 g

This application formulation is a manufacturing recommendation based on practical experience and currently applicable food regulations within Germany and the EU. AVO accepts no liability for the practical implementation of the formulation by the user. The manufacturer or distributor is also obliged to ensure compliance with the legal requirements of the respective country of destination for the product.