



# Wildschwein in Portwein Sous Vide

## Recipe number:

ER2300579

## Raw material:

1000 g Wild boar, diced

## Spices & processing aids:

12 g	Siedesalz fein	062600
5 g	Halali Mix Zusatzwürzung für Wildspezialitäten	2239100
30 g	Sous Vide Binder	2899600
1000 g	Feine Würzsauce Portwein	3779200

## Processing sequence:

Mix the wild boar meat with salt, Halali Mix and the sous vide binder.

Mix the seasoned meat with the port wine sauce. 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 6 - 8 hours.

Remove from the cooking bag, mix well and serve.

## Ingredients:

Wild boar meat 48.9 %, water, Port wine (contains E 220 SULPHUR DIOXIDE), modified starch, sugar, salt, beef extract, spices, rapeseed oil, natural flavourings, thickening agent: (E 412 guar gum, E 415 xanthan gum), caramel, preservative: (E 202 potassium sorbate, E 211 sodium benzoate), acid: E 330 citric acid

## Nutrition declaration:

energy value	493 KJ
energy value	118 Kcal
fat	5,1 g
saturates	0,8 g
carbohydrate	5,9 g
sugar	3,0 g
polyols	0,0 g
protein	10,2 g
sodium	0,6 g
salt	1,4 g

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