



Geschmack & Technologie

Goulash with Fine Seasoning Sauce

Recipe number:
ER2600672

Processing sequence:

Cut the goulash meat into large cubes, sear, season with salt and pepper, then add the sauce.

Braise in a covered pot over medium heat for approx. 1 hour.
Braise in the oven at +180 °C, covered, for approx. 1.5 hours.

Raw material:

400 g beef
400 g pork meat S II

Spices & processing aids:

1000 g Feine Würzsauce Gulasch (LEH) 5000200

Ingredients:

beef, pork meat, water, onions, modified starch, brandy vinegar, natural flavourings, salt, tomato purée, spices, paprika smoked (paprika, smoke), beef extract, thickening agent: E 415 xanthan gum, caramel sugar syrup, herbs, preservative: (E 211 sodium benzoate, E 202 potassium sorbate)

Nutrition declaration:

energy value	413kJ
energy value	99kcal
fat	5,7g
saturates	2,0g
carbohydrate	3,2g
sugar	1,2g
protein	8,2g
sodium	0,3g
salt	0,8g
fibres	0,8g

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