



Geschmack & Technologie

Veal Steak with Béarnaise Sauce

Recipe number:
ER2600723

Processing sequence:

Cut the veal loin into steaks weighing approx. 250 g. Sear in a pan for approx. 2 minutes on each side. Finally, season with RIO Steakhouse Pepper Mix and serve with Béarnaise Sauce.

Raw material:

1000 g veal loin

Spices & processing aids:

600 g	Feine Würzsauce Sauce Béarnaise	5001500
200 g	Steakhouse Pfeffer - Mix RIO halal	869401

Ingredients:

veal 55.6 %, water, rapeseed oil, BUTTERFAT FRACTIONATED, modified starch, sea salt, salt, EGG YOLK POWDER, hydrolysed vegetable protein, natural flavourings, wine vinegar, sugar, herbs, honey powder (blossom honey, maltodextrin), lemon juice concentrate, thickening agent: E 415 xanthan gum, preservative: (E 202 potassium sorbate, E 211 sodium benzoate), spices

Nutrition declaration:

energy value	919kJ
energy value	221kcal
fat	16,9g
saturates	5,0g
carbohydrate	4,3g
sugar	1,3g
protein	11,8g
sodium	1,5g
salt	3,6g
fibres	2,0g

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