



Geschmack & Technologie

Veal Strips with MariTop Delfter Pfanne Pur

Recipe number:

ER2600731

Processing sequence:

Mix the veal strips with the Sous Vide Binder, then fold in the MariTop, place in the cooking bag, vacuum seal and cook.

Cook in a water bath at +85 °C for 4 hours.

Remove the cooked veal strips from the bag and mix again.

Raw material:

2000 g veal loin

Spices & processing aids:

800 g	MariTop Delfter Pfanne "Pur"	1011700
30 g	Sous Vide Binder halal	2899600

Ingredients:

veal, water, rapeseed oil, brandy vinegar, iodized salt (salt, potassium iodate), sweetener: E 420 sorbitols, spices, modified starch, MILK PROTEIN, hydrolysed vegetable protein, LACTOSE, herbs, thickening agent: (E 412 guar gum, E 415 xanthan gum), spice extracts, maltodextrin

Nutrition declaration:

energy value	903kJ
energy value	217kcal
fat	16,9g
saturates	2,6g
carbohydrate	2,4g
sugar	0,3g
protein	13,9g
sodium	0,5g
salt	1,4g
fibres	0,3g

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