

RECIPE

CRAFT/INDUSTRY

BUTCHERS BELLY – Leg of Pork Sous Vide



material combination:

leg of pork

RAPS products per kg mass:

25-30 g BUTCHERS BELLY – Sous Vide Schweinefleisch/-Braten Art.Nr.: 30901
Ev. 10-20 g vegetable oil

Production:

1. Rub pieces of meat with spice mixture calculated on the mass (can also be done in a tumbler).
2. Vacuum packaging (Bags must be suitable for cooking).
3. Let it infuse at least 24 hours.
4. Cook at 72 °C for 16-18 hours.

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Preparation:

1. Remove the meat from the packaging.
2. Put the gelled juice in a pot, boil up, if necessary dilute with a little water. If desired, the juice can then be refined with a little cream or bound with flour/starch.
3. Fry pieces of meat at 150-160 °C - depending on the size of the pieces - about 60 min.
4. Finally, encrust for 4-6 min. at 200-220 °C.