

# RECIPE

## CRAFT/INDUSTRY

### COZY ROZY - Sous Vide Roastbeef



#### material combination:

Silverside without eye of round and heel, Cap of rump, Striploin without bone, ...

#### RAPS products per kg mass:

- 25-30 g COZY ROSY – Sous-vide Würzung für Roastbeef Art.Nr.:30903**
- Ev. 10-20 g vegetable oil**
- Ev. 10-20 g mustard**

#### Production:

1. Rub pieces of meat with spice mixture calculated on the mass (can also be done in a tumbler).
2. Let it infuse at least 24 hours.
3. Fry briefly in the pan on all sides or roast for 6-10 min. at 220 °C in convection oven.
4. Leave to rest in the refrigerator for 1-2 hours.
5. Vacuum packaging (Bags must be suitable for cooking).
6. Cook it at 54-58 °C for 17-20 hours.
7. Cool down as quickly as possible (preferably in ice water).