

RECIPE

CRAFT/INDUSTRY

GENTLE VEAL - Kalbsbraten Sous Vide



material combination:

cap of veal rump, shoulder of veal, veal- eye of round, ...

RAPS products per kg mass:

15-20 g GENTLE VEAL – Sous vide Kalbfleisch Art.Nr.: 30906
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 overnight
4. Cook at 72-74 °C for 14-16 hours.

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Preparation:

- Remove meat from the packaging.
- 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.
- Roast pieces of meat at 160-180 °C - depending on the size of the pieces - about 40-60 min.
- Finally, encrust for 4-8 min. at 200-220 °C.

Tip:

Some **butter** can be added during vacuum packaging. This improves the taste and gives you a little more sauce.