

Stuffed bishop's hat

Cuisine: German

Food category: Minced meat



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Program steps

1	Combination	20 %	Termination by core probe temperature	50 °C	180 °C	100 %	
2	Deckel hinzugeben						
	Combination	20 %	Termination by core probe temperature	74 °C	180 °C	100 %	
3	Hot air	0 %	Termination by core probe temperature	80 °C	160 °C	100 %	

Ingredients - number of portions - 10

Name	Value	Unit
white bishop's hat pumpkin	2	pcs
bananas	2	pcs
lime juice	10	ml
milk 3.5%	100	ml
ground beef	600	g
minced lamb	400	g
red onion	100	g
raisins	50	g
almonds	50	g
apricot jam	45	g
mango chutney	45	g
lime juice	25	ml
curry powder	15	g
cardamom	4	g
salt	30	g
corn oil	15	ml
chicken eggs	2	pcs
lemon	4	pcs

Nutrition and allergens

Allergens: 3, 7, 8

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	294.1 kJ
Carbohydrate	11.3 g
Fat	18 g
Protein	18.7 g
Water	0 g

Directions

This recipe is not a classic German dish in the true sense, as the meatloaf filling is prepared according to a South African recipe. Prepare the bishop's hat by cutting off the lid in a wedge shape and then removing the core.

Mix milk, corn oil and eggs into a topping.

Knead the remaining ingredients well except the lemon leaves and season to taste. Put the filling in the pumpkins, cover with lemon leaves, then spread with the topping.

Cook the stuffed pumpkins in the combi steamer as described in the program, only putting the lids on after the first step and continuing to cook.

Remove from the oven and serve with the lid on.

*bananas, sliced, pickled with lime juice

Recommended accessories



Vision Bake