

Stuffed bishop's hat






















Cuisine: **German**
Food category: **Minced meat**



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Company: **RETIGO Deutschland GmbH**



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	

Directions
<p>This recipe is not a classic German dish in the true sense, as the meatloaf filling is prepared according to a South African recipe.</p> <p>Prepare the bishop's hat by cutting off the lid in a wedge shape and then removing the core.</p> <p>Mix milk, corn oil and eggs into a topping.</p> <p>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.</p> <p>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.</p> <p>Remove from the oven and serve with the lid on.</p> <p>*bananas, sliced, pickled with lime juice</p>

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

Recommended accessories



Vision Bake