

Calves liver with bacon and onion

Cuisine: **English**
Food category: **Beef**



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Company: **Retigo**





Program steps


Preheating: 220 °C


1


 Combination


 50 %

 Termination by time

 00:07 hh:mm


 200 °C


 100 %





2


remove the bacon and put the onion in


 Combination


 50 %

 Termination by time

 00:05 hh:mm


 200 °C


 100 %





3


remove the onion and put the liver in


 Combination


 50 %

 Termination by time

 00:02 hh:mm

 200 °C

 100 %



Ingredients - number of portions - 1		
Name	Value	Unit
red onion	1	pcs
sage	2	pcs
bacon diced	2	pcs
veal liver	130	g
red wine vinegar	10	ml
olive oil	10	ml
salt	1	g
freshly ground black pepper, ground	1	g

Nutrition and allergens	
Allergens: Minerals: Ca, Fe, I, K, Mg, P, Se, Zn Vitamins: A, B, B6, C, D, E, K	
Nutritional value of one portion	Value
Energy	177.6 kJ
Carbohydrate	5.6 g
Fat	6.6 g
Protein	24.8 g
Water	0 g

Directions

Preheat the combi oven and set on a combi mode 200°C, 50% humidity, 7 minutes. Place the vision pan with bacon into the preheated combi oven. When done, remove the bacon and put peeled and sliced red onion into the same vision pan and set the timer for 5 minutes. When finished, remove the onion and put seasoned and sliced calves liver with leaves of sage into the the same vision pan with addition of olive oil and set the timer for minutes. When done, romove the liver and sage, place on a plate, top with red onion, bacon and sage. Serve with slice of bread or mash potato.

Recommended accessories



Vision Pan