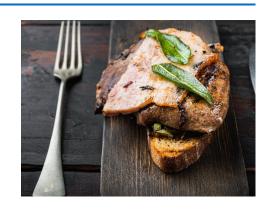
Retigo Combionline | Cookbook | **Beef** 25. 3. 2021

# Calves liver with bacon and onion

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



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#### Program steps

| Preheating: 220 °C |                          |                |                           |                        |  |  |  |  |
|--------------------|--------------------------|----------------|---------------------------|------------------------|--|--|--|--|
| 1                  | <b>SST</b> Combination   |                | Termination by time 00:07 | hh:mm <b>3°</b> 200    | <b>→</b> 100 <b>X</b>  |  |  |  |
| 2                  | remove the bacon and pu  | t the onion in |                           |                        | /6   |  |  |  |
|                    | <b>Combination</b>       | F * 7          | Termination by time 00:05 | hh:mm <b>3°</b> 200    | + 100 <del>X</del>   |  |  |  |
| 3                  | remove the onion and put | the liver in   |                           |                        | , and the second |  |  |  |
|                    | <b>Combination</b>       |                | Termination by time 00:02 | hh:mm <b>₫≎</b> 200 °C | <b>→</b> 100 <b>X</b>  |  |  |  |

### 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

