


# Baked beef stew

Cuisine: Czech  
Food category: Beef

















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## Program steps

Preheating: 205 °C

1	Vložte GN s masem	 Hot air	 100 %	 Termination by time	 00:10	hh:mm	 180 °C	 100 %	
2	Zalijte hotovým základem	 Hot air	 100 %	 Termination by time	 01:15	hh:mm	 150 °C	 80 %	

## Ingredients - number of portions - 10

Name	Value	Unit
beef shin	1500	g
pork lard	150	g
onion	850	g
ground red pepper	30	g
tomato puree	60	g
freshly ground black pepper, ground	3	g
caraway seeds	2	g
allspice	1	g
salt	35	g
plain wheat flour	80	g
garlic	10	g
marjoram	2	g

## Nutrition and allergens

Allergens: 1  
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn  
Vitamins: A, B, B6, C, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	459.1 kJ
Carbohydrate	17.5 g
Fat	27.7 g
Protein	32.5 g
Water	0 g

## Directions

Cut the rinsed meat into cubes, lightly salt and mix with half of the melted lard in an enameled GN. In the first step of the program, we roast.

Fry the finely chopped onion until golden brown in the second half of the lard, add the tomato puree, paprika and fry it with flour. Cover with water and fully season with all the remaining ingredients and cook.

Pour the cooked and thickened base over the roasted meat in a GN and finish baking in the second step of the program.

## Recommended accessories



Enameled GN container