

Kasseler in Bread Dough

Cuisine: **German**Food category: **Pork**Author: **Retigo Team Deutschland**Company: **RETIGO Deutschland GmbH**

Program steps

Preheating: **220 °C**

1	Hot air	100 %	Termination by time	00:10 hh:mm	210 °C	100 %	
2	Hot air	100 %	Termination by core probe temperature	78 °C	170 °C	100 %	

Ingredients - number of portions - 8

Name	Value	Unit
kassel neck	1000	g
coarse hot mustard	75	g
parsley	20	g
marjoram	10	g
garlic	1	pcs
freshly ground black pepper, ground	3	g
fresh sourbread dough	500	g

Nutrition and allergens

Allergens:

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

Vitamins: A, B, B6, C, E, K

Nutritional value of one portion	Value
Energy	496.9 kJ
Carbohydrate	39.9 g
Fat	22.3 g
Protein	30.9 g
Water	0 g

Directions

Peel and finely crush 1 clove of garlic, mix with the mustard and the herbs, and season with pepper.

Roll out the bread dough thinly to at least double the length and width of the Kasseler. Rub the Kasseler thoroughly with the mustard-herb mixture on all sides, then wrap it in the bread dough. Place it on a coated baking sheet with the overlapping side of the dough facing down and steam in the combi steamer. Preheat to 220 degrees, then cook for 10 minutes at 210°C and subsequently continue cooking until a core temperature of 78 °C is reached at 170°C convection heat.