

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 herbs and season with the pepper.

Roll out the bread dough thinly to at least twice the length and width of the Kasseler. Rub the smoked pork well on all sides with the mustard-herb mixture, then wrap it in the bread dough. Place the dough with the overlapping side down on a coated baking plate and cook in the combi steamer. Preheat to 220 degrees, then. Cook for 10 minutes at 210°C and then until a core temperature of 78°C at 170°C.