

# 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.