

Chopped veal cutlet in butter

Cuisine: **Czech**Food category: **Minced meat**Author: **Vlastimil Jaša**Company: **Retigo**

Program steps

Preheating: **235 °C**

1	Hot air	7 %	Termination by time	00:08 hh:mm	220 °C	100 %	
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Ingredients - number of portions - 10

Name	Value	Unit
boneless veal shoulder	1500	g
baguettes	200	g
milk 3.5%	200	g
salt	30	g
nutmeg	1	g
mixed peppercorns	1	g
chicken eggs	80	g
plain wheat flour	30	g
breadcrumbs	110	g
rama combi profi	75	g
5 tbsp vegetable oil	75	g

Directions

Finely grind the veal shoulder (or cut) with bread dipped in milk, add spices, salt, freshly ground pepper and mix the mixture carefully. We shape the meat mass into cutlets in breadcrumbs and place them on the "Vision Bake" frying trays, which we sprayed with a layer of Ramy combi profi mixed with grease from an oil gun, then we also spray the cutlets with fat emulsion and fry on the above program.

Nutrition and allergens

Allergens: 1, 3, 7

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

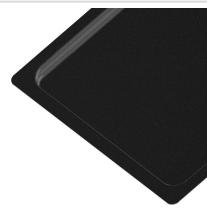
Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	450.5 kJ
Carbohydrate	24.2 g
Fat	24.5 g
Protein	33.7 g
Water	0 g

Recommended accessories



Vision Oil Spray Gun



Vision Bake