

Veal minced cutlet in butter

Cuisine: **Czech**

Food category: **Minced meat**



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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

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

Directions

Veal shoulder (or trimmings) is finely ground along with soaked bread in milk, we add spices, salt, freshly ground pepper, and mix everything carefully. From the meat mixture, we shape small patties and place them on frying trays "Vision Bake" that we have lined with a layer of Ramy combi profi mixed with fat from an oil spray. Then, we also apply a fat emulsion coating on the patties and fry them using the previously mentioned program.

Recommended accessories



Vision Oil Spray Gun



Vision Bake