

# Viennese griddle

Cuisine: **Czech**  
Food category: **Beef**



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Company: **Retigo**





## Program steps

Preheating: 180 °C


1


 Combination

 90 %

 Termination by time

 01:25 hh:mm

 150 °C

 80 %



Ingredients - number of portions - 10		
Name	Value	Unit
roast beef	1500	g
salt	30	g
freshly ground black pepper, ground	1	g
full-fat mustard	45	g
pork lard	150	g
onion	600	g
tomato puree	25	g
plain wheat flour	35	g
dry red wine	200	ml
water	3000	ml
thyme	2	g
Butter	100	g
ground red pepper	5	g
breadcrumbs	75	g
plain wheat flour	75	g
5 tbsp vegetable oil	200	ml

Nutrition and allergens	
Allergens: 1, 10	
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn	
Vitamins: A, B, B6, C, Cholin, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	814.2 kJ
Carbohydrate	20.3 g
Fat	41.7 g
Protein	33.1 g
Water	0.3 g

Directions

We cut slices from the roast, cut the edge membranes and tap them, rub the slices with mustard, salt, pepper and fry them in lard.

We stack the toasted slices in a full 100 mm high gastro container.

Fry half of the prepared onion until golden, add the puree, then dust with flour and sauté for a while and cover with broth or water, season with salt, pepper, mustard, red wine and herbs, pour the thickened juice prepared in this way over the roasted roast and put it in a preheated combi oven on above program.

Fry the onion cut into rounds in heated oil and toss in breadcrumbs with flour and paprika and fry until golden.

## Recommended accessories



GN container Stainless  
steel full