

# Veal heart with bacon

Cuisine: **Czech**

Food category: **Beef**



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Company: **Retigo**



## Program steps

Preheating: **205 °C**

1	Combination	50 %	Termination by time	00:15 hh:mm	190 °C	100 %	
2	Zalijte horkou vodou						
	Combination	90 %	Termination by time	02:00 hh:mm	150 °C	80 %	

## Ingredients - number of portions - 10

Name	Value	Unit
veal heart	2000	g
bacon diced	250	g
salt	40	g
root vegetables	550	g
onion	200	g
wild spices	3	g
caster sugar	0	g
ground smoked paprika	0	g
double cream 33%	150	g
Butter	120	g

## Nutrition and allergens

Allergens:

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

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

Nutritional value of one portion	Value
Energy	1053.5 kJ
Carbohydrate	7.7 g
Fat	50 g
Protein	29.7 g
Water	0 g

## Directions

We pierce the cleaned heart with half of the bacon, season with salt and place it in a full gastronorm pan with a height of 100 mm, sprinkle with diced aromatic vegetables, add wild spices, and sprinkle with the other half of the diced bacon.

In the first step, we brown the prepared base, after browning we pour over pre-boiled hot water and in the second step we braise until tender.

Then we remove the heart from the base and prepare the sauce by blending the vegetables and enriching it with cream and butter, seasoning if necessary, and the tender heart cut into strips is added back into the sauce.



GN container Stainless  
steel full