


# Veal heart on bacon

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




Author: **Vlastimil Jaša**  
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, salt it and place it in a full 100 mm high gastro container, cover it with diced root vegetables, add wild spices and sprinkle with the other half of the diced bacon.

In the first step, we roast the base prepared in this way, after roasting we pour boiled hot water over it and in the second step we steam it until soft.

After that, remove the heart from the base and finish the sauce by blending the vegetables and softening them with cream and butter, if necessary add flavor and put the soft heart cut into strips back into the sauce and we are done.

## Recommended accessories



GN container Stainless  
steel full