Veal heart on 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

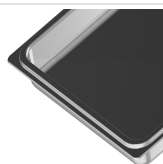| Name	Value	Unit
veal heart	2000	g
bacon diced	250	g
salt	40	g
root vegetables	550	g
onion	200	g
wild spices	3	g
caster sugar	0	g
ground smoked paprika	0	g
double cream 33%	150	g
Butter	120	g

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.

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

Recommended accessories

GN container Stainless steel full