

Veal liver on the grill

Cuisine: **Czech**

Food category: **Beef**



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Company: **Retigo**



Program steps

1	Hot air	0 %	Termination by core probe temperature	56 °C	230 °C	100 %	
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Ingredients - number of portions - 10

Name	Value	Unit
veal liver	2000	g
mixed peppercorns	2	g
thyme	2	g
5 tbsp vegetable oil	100	g
salt	30	g
Butter	100	g

Nutrition and allergens

Allergens:

Minerals: Cu, Mg, P

Vitamins: A, C, D, E, K

Nutritional value of one portion	Value
Energy	659.1 kJ
Carbohydrate	8.3 g
Fat	28 g
Protein	38.2 g
Water	0 g

Directions

Veal liver, cleaned of membranes, is seasoned with freshly ground pepper and rubbed with oil.

After preheating the convection oven, place it on a greased grilling plate and insert the temperature probe.

Once the temperature in the steak reaches the desired level, cooking is finished.

Season the liver with salt, add butter, and let it mature for 3 minutes, then it can be served.

Recommended accessories



Vision Express Grill