

# Veal liver on the grill

Cuisine: Czech

Food category: Beef



Author: Vlastimil Jaša

Company: Retigo



## Program steps

1	Hot air	0 %	Termination by core probe temperature	56 °C	230 °C	+ 100 %	
---	---------	-----	---------------------------------------	-------	--------	---------	--

## Ingredients - number of portions - 10

Name	Value	Unit
veal liver	2000	g
mixed peppercorns	2	g
thyme	2	g
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

Season the veal liver, cleaned of membranes, with freshly ground pepper and rub in oil. After preheating the convection oven, place it on a hot grill plate and insert the temperature probe. When the temperature in the core of the steak is reached, cooking is finished. Salt the liver, add butter and let it cook for 3 minutes, then serve.

## Recommended accessories



Vision Express Grill