

# Buckwheat meatballs

Cuisine: **Czech**  
Food category: **Vegetarian dishes**




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Company: **Retigo**





## Program steps


1


 Hot air


 0 %

 Termination by time

 00:12 hh:mm

 190 °C

 100 %



Ingredients - number of portions - 10		
Name	Value	Unit
buckwheat	1400	g
chicken eggs	4	pcs
garlic	0	g
herbs	0	g
salt	1	g
lemon peel	1	pcs
thick cream 18% fat	130	g
plain buckwheat flour	350	g
breadcrumbs	550	g
rama combi profi	0	g
5 tbsp vegetable oil	0	g
freshly ground black pepper, ground	1	g
lemon juice	1	pcs

Nutrition and allergens	
Allergens: 1, 3, 7	
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn	
Vitamins: A, B, B6, C, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	632.9 kJ
Carbohydrate	105.9 g
Fat	8.1 g
Protein	22.2 g
Water	0 g

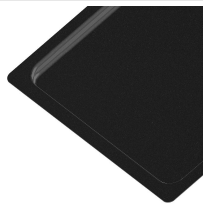
## Directions

1. Cook buckwheat soaked overnight in a steam oven (35 min, 99°C). Place in a bowl and add eggs, garlic, freshly chopped herbs, season with pepper, salt, lemon zest and juice. Add sour cream and mix well.
2. Sprinkle flour and breadcrumbs and mix this mass thoroughly so that the individual pieces start to stick together. The mixture should have the consistency of classic meatballs.
3. From the mixture, we form meatballs by hand, which we coat in breadcrumbs and place on a greased Vision Bake tray. For frying in a combi oven, it is necessary to apply a layer of oil and Ramy Combi Profi diluted in a ratio of 1:1 to the surface of the buckwheat meatballs.
4. We set the program mentioned above, select the Start button to prepare the temperature in the chamber, and after the sound signal, insert it into the combi oven. Fry until golden.

## Recommended accessories



Vision Oil Spray Gun



Vision Bake