

Club Sandwich XXL

Cuisine: **German**
Food category: **Poultry**













































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Company: **RETIGO Deutschland GmbH**



Program steps

Preheating: 250 °C

1	 Combination	 25 %	 Termination by time	 00:01 hh:mm	 225 °C	 + 70 %	
2	Putensteaks auflegen						
	 Combination	 25 %	 Termination by time	 00:01 hh:mm	 225 °C	 + 70 %	
3	Bacon hinzugeben						
	 Combination	 25 %	 Termination by time	 00:02 hh:mm	 225 °C	 + 70 %	
4	Putensteaks wenden, Spiegelei hinzugeben Sunny side egg						
	 Combination	 25 %	 Termination by time	 00:02 hh:mm	 225 °C	 + 100 %	
5	alles herausnehmen, bei Egg over easy, wenden						
	 Combination	 25 %	 Termination by time	 00:01 hh:mm	 225 °C	 + 70 %	
6	Egg over easy heraus, oder für Egg over medium drin lassen						
	 Combination	 25 %	 Termination by time	 00:01 hh:mm	 225 °C	 + 70 %	

Ingredients - number of portions - 10		
Name	Value	Unit
toast	30	pcs
baby romaine lettuce	40	pcs
tomato	80	pcs
cucumbers pickled	120	pcs
cheddar cheese	20	pcs
bacon slices	80	pcs
turkey steak	1.8	kg
chicken eggs	10	pcs
5 tbsp vegetable oil	100	ml
seasoning for the turkey steak	30	g
red onion	150	g

Directions

Mix the turkey steaks with the oil and spices and let them rest briefly. Then grill everything in the combi steamer in the same climate: combi steam, 225°C, 25% humidity, 70% fan speed, everything on a coated Lotan plate, or the eggs as a mirror, the coated Lotan trough plate is recommended here.

The program is written in such a way that for each step there is a beep with a message explaining the next steps:

Grill turkey steak for 1 minute,
Grill bacon for 2 minutes,
Turn the turkey steak, put the fried egg on the plate and fry for 2 minutes (Sunny side up)

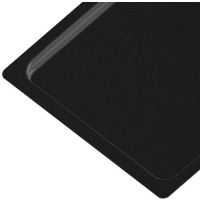
Name	Value	Unit
balsamic vinegar	24	g
sea-salt	7.2	g
ground white pepper	1.2	g
brown sugar	7.2	g
ground smoked paprika	1.2	g
red pepper powder	4.8	g
garlic	9.6	g
medium hot mustard	24	g
tomatoe sauce	48	g
cucumber relish	172.8	g
mayonnaise	300	g

Nutrition and allergens


Allergens: 1, 10, 3
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn
Vitamins: A, B, C, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	437.2 kJ
Carbohydrate	10.6 g
Fat	23.4 g
Protein	44.8 g
Water	0 g

Recommended accessories



Vision Bake



Vision Snack

Remove everything and turn the egg and continue frying for 1 minute (over easy) or 1 minute (over medium).

For the burger sauce: mix everything well and set aside.

Arrange, stacked from bottom to top: 1 slice of toast, 20 g burger sauce, 2 leaves of young romaine lettuce, 4 slices of tomatoes, 6 slices of cucumber, 2 turkey steaks, 45 grams each, 1 slice of cheese, 7.5 g red onion, 4 slices Bacon, 10 g burger sauce, 1 slice of toast, 10 g burger sauce, 2 leaves of young romaine lettuce, 4 slices of tomatoes, 6 slices of cucumber, 2 pieces of turkey steaks each 45 grams, 1 slice of cheese, 1 piece of fried egg, according to customer requirements (Sunny side up / Over easy/Over medium), 7.5 g red onions, 4 slices of bacon, 20 g burger sauce, 1 slice of toast.

Secure with two skewers and cut in half diagonally. Serve as a nice to have with chips or crispy bacon slices.

*seasoning for the turkey steak, we recommend e.g. peependl