

# Deville'd kidneys

Cuisine: **English**  
Food category: **Lamb/Mutton**




Author: **Jaroslav Mikoška**


Company: **Retigo**




## Program steps


1

 Combination

 70 %

 Termination by time

 00:10 hh:mm

 120 °C

 100 %



## Ingredients - number of portions - 8

Name	Value	Unit
lamb kidneys	8	pcs
shallot	2	pcs
bacon diced	100	g
coarse grain mustard	10	g
cayenne pepper	2	g
double cream	80	ml
red currant jelly	5	g
sherry	60	ml
capers	15	g
Sliced bread	8	pcs
chives	20	g

## Nutrition and allergens

Allergens: 10 Minerals: Ca, K, Mn, Na, P, Zn Vitamins: A, B, C	
Nutritional value of one portion	Value
Energy	107.7 kJ
Carbohydrate	0.9 g
Fat	11.3 g
Protein	0.5 g
Water	0 g

## Directions

1. Slice the kidneys in half and thoroughly rinse under cold running water. Soak them in milk for 20 minutes and remove the white cores.
2. In a skillet, lightly sauté the onions and bacon and add the kidneys.
3. Set the oven on combi at 120°C
4. In an ovenproof dish, combine the kidneys, capers, mustard, Worcestershire sauce, cayenne, double cream, jelly and sauce.
5. Bake for 10 to 15 minutes or until cooked.
6. Plate over toasted bread, garnish with chives and serve.

## Recommended accessories



GN container Stainless  
steel full