

# Tarragon

Cuisine: **Slovak**Food category: **Side dishes**Author: **Vlastimil Jaša**Company: **Retigo**

## Program steps

Preheating: **205 °C**

1	Hot air	100 %	Termination by time	00:04	hh:mm	205 °C	+ 80 %	
2	Promíchej							
	Hot air	100 %	Termination by time	00:04	hh:mm	205 °C	+ 100 %	
3	Zalej 1,8l horké osolené vody na 1kg a zakryj polici na GN							
	Combination	90 %	Termination by time	00:35	hh:mm	160 °C	+ 90 %	

## Ingredients - number of portions - 10

Name	Value	Unit
egg barley	1000	kg
vegetable oil	15	ml
water	1800	ml
salt	12	g

## Nutrition and allergens

Allergens: 1, 3  
 Minerals: Cu, Mg, P  
 Vitamins: A, C, D, E, K

Nutritional value of one portion	Value
Energy	117000 kJ
Carbohydrate	25000 g
Fat	0 g
Protein	4000 g
Water	0 g

## Directions

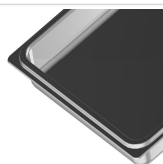
We take the tarragon into a full GN and mix it with oil. Bake on the above program, stirring during baking.

After the sound signal and the inscription on the display, pour a measured amount of water - 1.8 l of hot, boiled and salted water per 1 kg of tarragon, then cover with a lid on the GN.

ATTENTION when watering, burns can occur!!!

We put it back in the convection oven and simmer until soft on the 3rd step of the program. Mix after the end of the program.

## Recommended accessories



GN container Stainless steel full