

Monkey Gland Steak with plantain croquettes

Cuisine: German

Food category: Beef



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Program steps

1	Färsensteakhüfte - sousvide gegart	Steaming	Termination by time	01:00	hh:mm	53	°C	+ 50 %	✕	
2	Färsensteakhüfte - grillen	Combination	25 %	Termination by time	00:06	hh:mm	225	°C	+ 70 %	✕
3	Maiskolben - sousvide gegart	Steaming	Termination by time	01:10	hh:mm	83	°C	+ 50 %	✕	
4	Maiskolben - grillen	Combination	25 %	Termination by time	00:03	hh:mm	225	°C	+ 70 %	✕
5	Tomate - geschwitzte Tomaten	Hot air	100 %	Termination by time	00:30	hh:mm	70	°C	+ 70 %	✕
6	Kochbanane - dämpfen / garen	Steaming	Termination by time	00:45	hh:mm	99	°C	+ 50 %	✕	
7	Kochbanane - frittieren	Hot air	100 %	Termination by time	00:14	hh:mm	180	°C	+ 70 %	✕
8	Monkey Gland Sauce	Hot air	0 %	Termination by time	00:23	hh:mm	160	°C	+ 70 %	✕

Ingredients - number of portions - 4

Name	Value	Unit
plant drink	160	ml
plain wheat flour	120	g
breadcrumbs	100	g
green bananas for cooking	1100	g
green bananas for cooking	600	g
plain wheat flour	2	pcs
margarine	40	g
macis	1	g
mushrooms	100	g
fried vegetables	50	g

Directions

Steaks: Vacuum seal everything together and cook sousvide at 53°C (medium) in steam mode for 60 minutes. The cooking level from rare to welldone can be adjusted via the temperature: rare 47°C, medium 53°C, welldone 60°C. Then take the meat out of the bag, pat dry a little and season (14 g sea salt per 1 kg of meat). Preheat the combi steamer to 225°C in combi steam mode, 25% humidity, 70% fan speed with a coated grill plate. After preheating, grill the rump steak for about 4 to 8 minutes, depending on the desired browning.

Marinated grilled corn: Vacuum seal everything together and cook sousvide in steam mode at 83°C for 70 minutes. Then remove from the bag, pat dry and marinate with the following marinade. Corn Marinade: Preheat the combi steamer to 225°C in combi steam mode, 25% humidity, 70% fan speed with a non-stick grill plate. After preheating, grill the corn for about 2 to 4 minutes until desired browning.

Sweated tomatoes: Mix everything together well and put in a coated GN container and let it sweat in the combi steamer at 70°C in hot air mode for 30 minutes, then remove the tomatoes and strain the stock; this will be used for the tomato ragout. The sweated tomatoes serve as a vegetable side dish with the corn, or as decoration.

Tomato ragout: Now put everything together in a coated

Name	Value	Unit
sea-salt	8	g
ground white pepper	2	g

Name	Value	Unit
tomato	125	g
stock from the sweated tomatoes	80	ml
bay leaf	3	pcs
red onion	100	g
garlic cloves, finely chopped	2	pcs
worcester	75	ml
mango chutney	120	g
walnut vinegar	30	ml
tomatoe sauce	150	g
tomatoe sauce	150	g
brown sugar	100	g
tabasco	20	ml
freshly ground black pepper, ground	3	g
sea-salt	7	g
celery	3	g

Name	Value	Unit
cherry tomatoes	300	g
fresh mixed spices	8	g
olive oil	40	ml

Name	Value	Unit
vegetable oil	60	ml
sea-salt	10	g
smoked curry	2	g

Name	Value	Unit
rump steak	600	g
fresh hay	20	g
whole black pepper	10	g

Name	Value	Unit
china rose sprouts	40	g

Name	Value	Unit
corn on the cob	4	pcs
garlic cloves, finely chopped	3	pcs
chili pepper	1	pcs
whole black pepper	5	g
bay leaf	1	pcs
rosemary	5	g
lemon thyme	7	g

Nutrition and allergens

Allergens: 1
 Minerals: Ca, Cu, Fe, I, K, Mg, P, Se, Zn
 Vitamins: A, B, B6, C, D, E, K

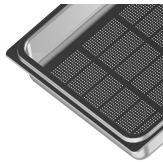
GN container and let it braise in the combination steamer at 160°C in hot air mode with the humidity flap open for approx. 20-25 minutes, with a fan speed of 70%. Plantain croquettes: Place the green plantain in a frying basket and steam in the combi steamer at 99°C and 50% fan speed for 45 minutes. Then remove the bananas from the peel and mash them finely. Knead with other ingredients into a fine mass, form croquettes and bread them with flour, plant milk, breadcrumbs or panko. Feel free to use spray fat or phase with paprika content: Spray or brush the croquettes with it and place them in a frying basket, fry in a preheated combi steamer at 180°C in hot air mode for 14 minutes, turning once or twice in the meantime.

Nutritional value of one portion	Value
Energy	1179.7 kJ
Carbohydrate	206 g
Fat	16.2 g
Protein	48.9 g
Water	0 g

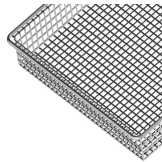
Recommended accessories



Vision Grill Diagonal



GN container Stainless steel perforated



Vision Frit