

# Veal liver on the grill

Cuisine: **Czech**

Food category: **Beef**



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## Program steps

1



Hot air

0 %



Termination by  
core probe  
temperature



56

°C



230

°C



100

%



K

## Ingredients - number of portions - 10

Name	Value	Unit
veal liver	2000	g
mixed peppercorns	2	g
thyme	2	g
5 tbsp vegetable oil	100	g
salt	30	g
Butter	100	g

## Directions

Season the calf's liver (cleaned from the membranes) with freshly ground pepper and rub in the oil. After preheating the convection oven, place it on a hot grill plate and insert the temperature probe.

After reaching the temperature in the core of the steak, the convection oven will announce "Cooking finished". Salt the liver, add butter and let it cook for further 3 minutes, then serve.

## Nutrition and allergens

Allergens:

Minerals: Cu, Mg, P

Vitamins: A, C, D, E, K

Nutritional value of one portion	Value
Energy	659.1 kJ
Carbohydrate	8.3 g
Fat	28 g
Protein	38.2 g
Water	0 g

## Recommended accessories



Vision Express Grill