

Veal liver on the grill

Cuisine: Czech

Food category: Beef



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Company: Retigo



Program steps

1	Hot air	0 %	Termination by core probe temperature	56 °C	230 °C	+ 100 %	
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Ingredients - number of portions - 10

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

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

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.

Recommended accessories



Vision Express Grill