


Bolognese

Cuisine: **Chinese**
Food category: **Minced meat**

















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Program steps

Preheating: 235 °C

1	 Combination	 60 %	 Termination by time	 10:00 mm:ss	 220 °C	 90 %	
2	 Combination	 40 %	 Termination by time	 01:30 hh:mm	 130 °C	 100 %	

Ingredients - number of portions - 20		
Name	Value	Unit
ground beef	2500	g

seasoning ingredients		
Name	Value	Unit
tomato	500	g
RO water	1000	ml
tomato puree	100	g
onion	100	g
carrot	100	g
celeriac	50	g

Nutrition and allergens	
Allergens: 9	
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn	
Vitamins: A, B, C, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	292 kJ
Carbohydrate	3.2 g
Fat	21.4 g
Protein	21.7 g
Water	0 g

Directions

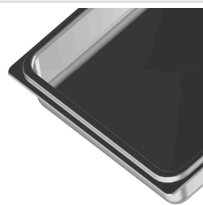
The first stage
Put the ground beef into the standard conditioning basin 1/1GN to make (accelerate the heat conduction speed and bake the color effect)
During the roasting process, it needs to be stirred periodically to avoid agglomeration. The beef protein will stick together when heated and needs to be stirred

second stage
Stir-fry the seasoning spices such as chopped celery, carrot, and chopped tomato in advance to get the aroma
Stir-fried minced beef, stir-fried vegetable ingredients, water, tomato ingredients and other ingredients are all put into a standard cooking pot to continue cooking
Seasoning spices must be mixed with the ingredients and baked together, stirring once every 15 minutes

Recommended accessories



Vision Pan



GN container Stainless
steel full



Enameled GN
container