

Sous Vide Steak

Cuisine: **English**
Food category: **Beef**

















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Company: **Retigo**



Program steps

| | | | | | | | |
|---|---|--|---|---|--|---|---|
| 1 |  Combination |  50 % |  Termination by time |  01:20 hh:mm |  50 °C |  60 % |  |
| 2 |  Hot air |  0 % |  Termination by time |  00:05 hh:mm |  250 °C |  100 % |  |

| Ingredients - number of portions - 10 | | |
|---------------------------------------|-------|------|
| Name | Value | Unit |
| Sirloin Steak | 10 | pcs |
| freshly ground black pepper, ground | 20 | g |
| olive oil | 30 | ml |

| Nutrition and allergens | |
|--|--------|
| Allergens: Minerals: Ca, Fe, K, Mg Vitamins: A, B6, C, D, E, K | |
| Nutritional value of one portion | Value |
| Energy | 6.7 kJ |
| Carbohydrate | 0.9 g |
| Fat | 0.2 g |
| Protein | 0.2 g |
| Water | 0 g |

Directions

Season each steak with pepper (no salt) and vacuum seal in bags.

Then place into the Retigo oven on the first program step above.


When finished, take the steaks out of the bags then brush with oil and season with salt.

Once this is done, set the Retigo to the second step of the programs as above.

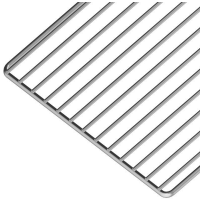
When pre-heated, place the steaks onto the Vision Express grill and "finish" for 5 mins.

When serving, you can ad a flavored butter to the steak.

Recommended accessories



Vision Express Grill



Stainless wire shelving