

Wild Bifteki | Auszogne | Cucumber - Yogurt | Cherry Tomato Salad | red onions | Lime - Oregano - Vinaigrette

Cuisine: **Other**Food category: **Game**Author: **Retigo Team Deutschland**Company: **RETIGO Deutschland GmbH**

Program steps

Preheating: 200 °C

1	Hot air	100 %	Termination by time	00:10 hh:mm	180 °C	100 %	
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Ingredients - number of portions - 10

Name	Value	Unit
wild bifteki		
Name	Value	Unit
ground game	1500	g
shallot cubes	200	g
chopped garlic	80	g
game spice	40	g
Salt	10	g
freshly ground black pepper, ground	10	g
chicken eggs	5	pcs
rolls, stale	5	pcs
parsley, chopped	100	g
feta cheese	500	g
Butter	150	g
Auszogne, doughnuts	5	pcs
red onion rings	200	g
leaf parsley	10	pcs

cucumber yogurt

Name	Value	Unit
cucumber	1	pcs
natural yogurt	500	g
soft cream cheese (philadelphia, ...)	200	g

Directions

Sweat the shallots and garlic in the butter until translucent, mix in the spices and chopped parsley, and let everything cool down.

Soak the stale rolls in warm water.

Combine the game minced meat with the eggs and the soaked, well-drained rolls and the onions. Adjust seasoning if necessary and bind with breadcrumbs.

Form about 150 g of the meat mixture into a Bifteki filled with 40 g of sheep's cheese.

Preheat the Retigo combi steamer to 200°C and cook the Bifteki on a smooth grill plate at convection 180°C for about 10 minutes. Then chill in the quick cooler or keep warm in the Holdomat at 80°C.

Also keep the Auszognen warm in the Holdomat.

For the cucumber-yogurt, grate the cucumbers, salt them, and drain well.

Mix natural yogurt, cream cheese, garlic, and spices well, add the cucumbers, and let everything sit for at least 30 minutes.

Halve the cherry tomatoes, remove the seeds from the cucumbers, and cut the rest into fine cubes. Mix everything with the shallots and chopped basil.

Create a dressing from the remaining ingredients and toss the salad with it.

Grate the lime zest with a microplane, then remove the rest of the zest and section the lime fillets.

Name	Value	Unit
chopped garlic	50	g
Salt	5	g
freshly ground black pepper, ground	3	g
chopped parsley	50	g

cherry tomato salad

Name	Value	Unit
cherry tomatoes	1000	g
red onions, diced	2	pcs
cucumber	1	pcs
basil	50	g
4 tble spoons Olive Oil	100	ml
wine vinegar	100	ml
water	50	ml
sugar	30	g
Salt	10	g
freshly ground black pepper, ground	5	g

lime oregano vinaigrette

Name	Value	Unit
olive oil	100	ml
wine vinegar	100	ml
Limes	3	pcs
fresh oregano	50	g
sugar	30	g
Salt	5	g
freshly ground black pepper, ground	3	g
xanthan	0.2	g

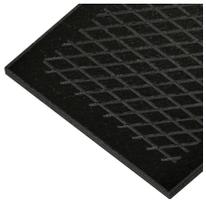
Nutrition and allergens

Allergens: 3, DAIRY, EGGS, GLUTEN, Milk
 Minerals: Ca, Calcium, Co, Cr, Cu, F, Fe, I, Iron, K, Magnesium, Manganese, Mg, Mn, Na, P, Phosphorus, Potassium, Se, Sodium, Sodium: 38758 mg, Zinc, Zn
 Vitamins: A, B, B Vitamins, B6, C, D, E, Folate, K, Kyselina listová, Niacin, Riboflavin, Thiamin, Vitamin A, Vitamin B5, Vitamin B6, Vitamin C, Vitamin E, Vitamin K

Nutritional value of one portion	Value
Energy	1217.2 kJ
Carbohydrate	26.8 g
Fat	43.5 g
Protein	49.1 g
Water	192.8 g

Mix vinegar, oil, salt, pepper, sugar, and xanthan well with an immersion blender until a stable emulsion forms. Mix in the chopped oregano, lime fillets, and lime zest and taste again.

For service, place the Auszognen on a plate, fill with cherry tomato salad, and place a warm Bifteki on top. Glaze everything with lime-oregano-vinaigrette and garnish with the onion rings and flat-leaf parsley. Serve the cucumber-yogurt in a small bowl on the side.



Vision Grill