

Roast Striploin Delta T

Cuisine: Czech

Food category: Beef



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Company: Retigo



Program steps

1	Hot air	100 %	Termination by time	00:08 hh:mm	210 °C	+ 100 %	
2	Combination	50 %	Termination by delta T	52 °C	Δ 20 °C	+ 40 %	
3	Hot air	100 %	Termination by time	23:59 hh:mm	57 °C	+ 40 %	

Ingredients - number of portions - 15

Name	Value	Unit
beef striploin	3	kg
freshly ground black pepper, ground	4	g
salt	1	g
freshly ground black pepper, ground	4	g

Directions

Dry sear in refrigerator for 6 hours.

Nutrition and allergens

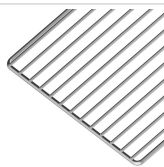
Allergens:
Minerals: Mg
Vitamins: B6, C, K

Nutritional value of one portion	Value
Energy	1.8 kJ
Carbohydrate	0.2 g
Fat	0 g
Protein	0.1 g
Water	0 g

Recommended accessories



Enameled GN container



Stainless wire shelving