

Burger vegan ^{a)}



Materials and Products

400.000 mg **M01411** Veganer Hamburger PmW ^{a)}

500.000 ml Water cold

100.000 ml **Z999079** Table oil

600 g

Preparation Recommendation

Mix the compound well with the water.

Mix in the oil until a homogeneous mass is formed and let it swell for 10 minutes.

Then shape and roast or grill as usual.

Declaration advice

Ingredients: cold drinking water, table oil, pea protein, **wheat** protein, aroma, methyl cellulose, onions, table salt, spices, coloring food (apple, hibiscus extract), emulsifier (sunflower lecithin)



Average nutritional information

per 100g		GDA*
Energy	617 kJ / 147 kcal	7.35 %
Fett	16.7 g	23.80 %
hereof: Saturated Fat	1.5 g	7.63 %
Carbohydrates	0.0 g	0.00 %
hereof: Sugar	0.0 g	0.00 %
Protein	0.0 g	0.07 %
Salt	0.0 g	0.13 %

*Reference quantity for an average adult (8400 KJ /2000 Kcal)

Additives/Attributes: 1a) E124 2) preservatives 3) Antioxidant 4) flavor enhancer 5) sulphuretted 6) blackened 7) waxed 8) sweeteners 8a) phenylalanine 9) phosphate) dyes **Allergens:** a) Cereals containing gluten b) crustaceans c) eggs d) fish e) Peanuts f) soy g) milk h) legumes i) celery j) mustard k) Sesame seeds l) sulfites m) lupine n) molluscs

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Half duck sous vide



Materials and Products

250.000	g	M59290	Duck and geese seasoned salt
250	g		
5	Stk.		duck raw
10	Stk.		Sprig of thyme

Preparation Recommendation

Halve the duck and rub it with the seasoning salt, then vacuum with thyme.

The duck at a temperature Cook in a water bath at a maximum of 60 degrees Celsius for approx. 12-18 hours. Vacuuming means that no flavors, aromas or water can escape from the product.

Cool the finished duck from the water bath and ice water.

To finish the duck in the vacuum pack 5 minutes in approx. Place warm water at 60 ° C to 70 ° C. Preheat the oven to 230 ° C hot air. Remove the duck from its packaging, dab it and place it on a baking sheet with the meat side up. About 15-18 minutes in the preheated oven until the skin is brown and wonderfully crispy.

Tip:

Add M01376 CUISINOR® Jus to geese and ducks CL pasty.



Average nutritional information

per 100g		GDA*
Energy	54 kj / 13 kcal	0.64 %
Fett	1.0 g	1.43 %
hereof: Saturated Fat	0.3 g	1.50 %
Carbohydrates	0.0 g	0.00 %
hereof: Sugar	23.0 g	25.56 %
Protein	1.0 g	2.00 %
Salt	63.0 g	1050.00 %

*Reference quantity for an average adult (8400 KJ /2000 Kcal)

Declaration advice

Ingredients: table salt, dextrose, spices, spice extract, raw duck, sprigs of thyme

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Lasagna 50/50 a) c) f) g)



Materials and Products

400	g	Chopped vegan ^{f)}
200.000	g	M01258 Fix for Bolognese CL ^{a)}
1.000	l	Water cold
400.000	g	beef minced meat raw
100.000	g	Onions
500.000	g	Z203005 Tomato preserve
200.000	g	M05268 PERLET® · Bechamel sauce, granulated Hf CL ^{g)}
1.000	l	Water cold
500.000	g	Lasagna sheets ^{a) c)}
150.000	g	Z403030 grated mozzarella
1.000	g	M3760 Pizza seasoning / Italian M herb mix
4.451	kg	



Average nutritional information

per 100g		GDA*
Energy	575 kJ / 137 kcal	6.85 %
Fett	6.7 g	9.58 %
hereof: Saturated Fat	2.4 g	11.81 %
Carbohydrates	12.8 g	4.92 %
hereof: Sugar	2.1 g	2.33 %
Protein	6.0 g	12.05 %
Salt	1.0 g	16.50 %

*Reference quantity for an average adult (8400 KJ /2000 Kcal)

Preparation Recommendation

For the Bolognese, dice the onions, heat the oil in a pan and fry the minced meat (vegan & beef) crumbly.

Stir for Bolognese in water and fill up the minced meat and let it simmer a little. Add the tomato cubes and cook well.

Prepare the bechamel sauce according to Vorgbe.

Spread a little béchamel thinly on the bottom of the mold and a 1/2 GN tray. Alternate layers of lasagne, bolognese and bechamel.

Finish with lasagna and béchamel.

Finally sprinkle with the grated cheese, sprinkle some pizza seasoning and bake in the oven at approx. 175 ° C.

Declaration advice

Ingredients: cold drinking water, tomatoes, lasagna sheets, ground beef, vegetable oils and fats (sunflower oil, rapeseed oil, coconut oil: completely hardened, sunflower oil), maltodextrin, glucose syrup, **butter** fat, table salt, sugar, **milk protein**, seasoning, aroma, onions, thickener: xanthan gum, emulsifier (mono- and diglycerides of fatty acids esterified with monoacetyl and diacetyl tartaric acid), stabilizer (mono-, di-, tripshpate), tomato powder, **wheat** flour, starch, yeast extract, vegetable fat completely hardened (sunflower, rapeseed, coconut), spices, herbs, thickeners: guar gum, grated mozzarella, peppers, carrots

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Pulled duck sous vide



Materials and Products

2.000 kg Duck leg raw
 100.000 g Liquid Spice SMOKEY
 2.100 kg

Preparation Recommendation

First marinate the duck legs with Liquid Spice Smokey and vacuum them individually.

Let the clubs stand overnight. Then cook for about 10 hours at 80 ° C in the sous vide bath.

When the cooking time is reached, unpack the duck legs and grill under the salamander until they are crispy.

Take the legs, peel off the skin and carefully pluck the meat.

Fry the peeled duck skin in a pan, cut it into small pieces and mix it with the plucked duck meat.

Tip:

Save the leaked duck fat, this is suitable for frying vegetables etc.

Declaration advice

Ingredients: raw duck leg, rapeseed oil, table salt, smoked spices (paprika, coriander, pepper, smoke), spices, olive oil, sunflower oil, sugar, tomato, rapeseed fat completely hardened, spice extracts, fried onion extract

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Average nutritional information

per 100g		GDA*
Energy	1085 kj / 259 kcal	12.91 %
Fett	21.9 g	31.29 %
hereof: Saturated Fat	0.4 g	1.90 %
Carbohydrates	0.5 g	0.18 %
hereof: Sugar	0.0 g	0.00 %
Protein	15.6 g	31.14 %
Salt	0.8 g	12.70 %

*Reference quantity for an average adult (8400 KJ /2000 Kcal)

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Sauce Bolognese a)



Materials and Products

200.000	g	M01258 Fix for Bolognese CL a)
1.000	l	water
800.000	g	beef minced meat raw
2.000	kg	

Production Recommendation

Stir for Bolognese in cold water. Fry minced meat in oil. Pour in the mixed fix for Bolognese and cover and simmer for approx. 10 minutes, stirring occasionally. Weight: 200g fix for Bolognese in 1l cold water and 800g minced meat 1kg sufficient for approx. 10kg Bolognese sauce.

Bolognese is probably the most famous Italian pasta sauce. In addition to meat and liquid (water), MOGUNTIA Fix for Bolognese contains everything you need to make this sauce. Fry only minced meat (800g), add water (1 liter) and fix for Bolognese (200g), bring to the boil briefly. Finished. It is ideal for tomato-based pasta dishes using pork, veal, lamb, poultry and ground beef.

Declaration advice

Ingredients: drinking water, raw beef, tomato powder, table salt, sugar, **wheat** flour, starch, onions, yeast extract, vegetable fat completely hardened (sunflower, rapeseed, coconut), spices, herbs, aroma, thickener: guar gum

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Average nutritional information

per 100g		GDA*
Energy	491 kJ / 117 kcal	5.84 %
Fett	6.1 g	8.67 %
hereof: Saturated Fat	2.7 g	13.64 %
Carbohydrates	6.2 g	2.38 %
hereof: Sugar	3.1 g	3.42 %
Protein	9.1 g	18.22 %
Salt	1.6 g	25.85 %

*Reference quantity for an average adult (8400 KJ /2000 Kcal)

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Tortilla lasagna with green seed bolognese ^{a) g)}



Materials and Products

1.000	kg	Vegetarian green core Bolognese ^{a)}
100.000	g	M05268 PERLET® · Bechamel sauce, granulated Hf CL ^{g)}
500.000	ml	water
150.000	g	Z403030 grated mozzarella
1.750	kg	
10	Stk.	Wheat flour tortilla

Average nutritional information

per 100g		GDA*
Energy	403 kJ / 96 kcal	4.80 %
Fett	4.8 g	6.79 %
hereof: Saturated Fat	2.1 g	10.45 %
Carbohydrates	10.5 g	4.02 %
hereof: Sugar	2.9 g	3.19 %
Protein	2.5 g	4.93 %
Salt	1.1 g	17.82 %
*Reference quantity for an average adult (8400 KJ /2000 Kcal)		

Preparation Recommendation

Prepare the Bechamel sauce, granulated Hf CL and let cool.

Take two cake rings according to the size of the tortilla and place a tortilla wrap on each base, coat it with PERLET Bechamel sauce and spread the vegetarian green core Bolognese on top. Then sprinkle with a little grated cheese and put on the next tortilla wrap. Repeat the whole thing in 5 layers and finally sprinkle some cheese.

Bake the lasagna in the oven for about 20 minutes and cut into portions.

Serve with colorful lettuce and Moguntia DRESSY Liquid Vinaigrette Italienne CLA (item no. M0527025)

Declaration advice

Ingredients: Drinking water, **green** seeds, tomato powder 24%, maltodextrin, sugar, onions, table salt, sunflower oil, flavors, herbs, spices, peppers, caramel, beetroot juice concentrate, acidifier (citric acid)), vegetable oils and fats (sunflower oil, rapeseed oil, coconut oil: completely hardened, sunflower oil), maltodextrin, glucose syrup, **butter** fat, **milk protein** , word, thickener: xanthan, emulsifier (mono- and diglycerides of fatty acids mixed with monoacetyl and diacetyl tartaric acid) , stabilizer (mono-, di-, triposhate)

Additives/Attributes: 1a) E124 2) preservatives 3) Antioxidant 4) flavor enhancer 5) sulphuretted 6) blackened 7) waxed 8) sweeteners 8a) phenylalanine 9) phosphate) dyes **Allergens:** a) Cereals containing gluten b) crustaceans c) eggs d) fish e) Peanuts f) soy g) milk h) legumes i) celery j) mustard k) Sesame seeds l) sulfites m) lupine n) molluscs

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