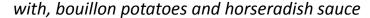
smooth food

BOILED BEEF





Preparation for 10 portions

Boiled beef:

Cut the boiled beef into small pieces and blend to a very fine puree with the stock from the meat, stir in the GELEAhot for approx. 20 seconds then bring the mass to the boil for one minute. For a more attractive appearance, sprinkle the mould with a little ground paprika before filling. Spoon the hot mass into a "Meat Slice" silicone mould, use the lid to spread it evenly in the mould then refrigerate for approx. 30 minutes at +6°C.

Bouillon potatoes:

Blend the potatoes, celery, leeks, carrots and stock to a very fine puree then cook together in a saucepan for approx. 10 minutes. Blend to a very fine puree, stir in the GELEAhot for approx. 20 seconds then bring the mass to the boil for one minute. Spread the hot mass in a layer about 1.5 cm high in a baking tray lined with cling film then cut into evenly sized cubes once it has cooled down.

Horseradish sauce:

Heat the stock and the cream. Season to taste with salt, pepper and creamed horseradish. Thicken if necessary.

Heating/serving:

Once the food has cooled down, place it on a plate, cover and heat at 80°C in a steam oven for approx. 12-15 minutes. To serve, pour the sauce over the beef.

Kitchen tips:

The finer the puree, the better the result! We recommend Robot-Coupe's Robot Cook and a pureeing time of 5 minutes.

Ingredients	Boiled beef
700 g	Boiled beef
500 ml	Beef stock from the meat
40 g	GELEAhot
Ingredients	Bouillon potatoes
300 g	Bouillon potatoes (boiled)
625 g	Beef stock from the meat
125 g	Carrots (frozen)
125 g	Celery (frozen)
75 g	Leeks (frozen)
63 g	GELEAhot
Ingredients	Horseradish sauce
250 ml	Cream
6-8 tbsp.	Creamed horseradish sauce
250 ml	Beef stock from the meat
	Pepper, salt

Nutrition facts per 100 g*		
Energy/ Calories	314 kJ/ 75 kcal	
Fat of which saturates	4.0 g 2.0 g	
Carbohydrates of which sugars	2.3 g 1.1 g	
Fibre	2.7 g	
Protein	7.4 g	
Salt	0.4 g	

*Calculated without the sauce

