

Classic beef ragout

Cuisine: **French**
Food category: **Beef**



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Program steps

Preheating: 240 °C

1	Fleisch anbraten	 Combination	 25 %	 Termination by time	 00:08 hh:mm	 240 °C	 90 %	
2	wenden, würzen und weiter braten	 Combination	 25 %	 Termination by time	 00:05 hh:mm	 240 °C	 90 %	
3	mit Mirepoix und Zwiebel weiter rösten	 Combination	 25 %	 Termination by time	 00:10 hh:mm	 220 °C	 90 %	
4	Tomatisieren und rösten	 Combination	 25 %	 Termination by time	 00:05 hh:mm	 220 °C	 90 %	
5	mit Mehl bestäuben, ablöschen, reduzieren	 Combination	 25 %	 Termination by time	 00:03 hh:mm	 220 °C	 90 %	
6	mit Fond auffüllen und schmoren	 Combination	 100 %	 Termination by time	 01:10 hh:mm	 135 °C	 90 %	

Ingredients - number of portions - 10		
Name	Value	Unit
beef	2000	g
onion	200	g
mirepoix	400	g
clarified butter	100	g
dry red wine	400	ml
tomato puree	100	g
salt	20	g
whole black pepper	3	g
plain wheat flour	50	g
poultry stock	3500	ml

Directions

Preheat the combi steamer with the GN container inserted. Then the meat cubes

Place in the GN container with the clarified butter and use combination steam mode at 240 °C

Fry at 25% humidity and 90% fan speed for 8 minutes. The Turn the meat cubes and season and fry for another 5 minutes. Mirepoix and onions

Add, reduce the temperature to 220 °C and roast for 5 minutes, turn and

Allow to roast for another 5 minutes. Then tomatoe, let burn for 5 minutes at the same setting, then dust with flour, deglaze with red wine and let reduce for 3 minutes. Fill with the stock and cook the ragout at 135 °C in a combi steamer

Nutrition and allergens

Allergens: 1
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn
Vitamins: A, B, C, Cholin, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	472.7 kJ
Carbohydrate	34.3 g
Fat	26.1 g
Protein	51 g
Water	0 g

Braise until soft at 25% humidity and 90% fan speed for 70 minutes. The

Strain the sauce and finish the ragout as desired.

