

Ragoût de bœuf irlandais

Cuisine: English
Food category: Beef



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Company: Retigo



Program steps

Preheating:

165 °C

1

Combination

50 %

Termination by time

04:00 hh:mm

130 °C

70 %



Ingredients - number of portions - 10

Name	Value	Unit
Diced Beef	500	kg
Guinness - Can	2	pcs
Onions - Large diced	2	pcs
Potatoes - Large dice	250	kg
Carrots - Large cut	250	kg
Fresh Thyme - bunch	1	pcs
Fresh bay leaf	4	pcs
Beef Stock	1	l
flour	200	kg

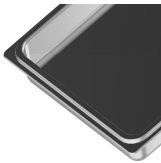
Directions

Mélangez les dés de bœuf avec la farine, puis ajoutez tous les autres ingrédients dans un récipient GN profond, puis enfournez le four Retigo, simple !

Nutrition and allergens

Allergens: Minerals: Vitamins: A, C	
Nutritional value of one portion	Value
Energy	899500 kJ
Carbohydrate	19350 g
Fat	6300 g
Protein	19175 g
Water	0 g

Recommended accessories



GN container Stainless steel full