

Beef Stroganoff

A creamy, traditional beef stroganoff.

Method

Ingredients

		%	Example Batch (g)
1	BEEF STRIPS	46.5%	465
2	COLD WATER	46.5%	465
3	COOK-IN-THE-BAG STROGANOFF SAUCE 2.5KG, SJ# SE41926	7.0%	70
		100%	1,000

- 1 Mix the seasoning with the water until dissolved
- 2 Place the meat in the COOK-IN-THE-BAG OVENABLE VAC BAG
- 3 Add the sauce mix
- 4 Vacuum pack

Cooking Suggestion

Cook in the centre of a preheated fan oven at 150°C (170°C for non fan). Cook for 20 mins per 500g for rare, 25 mins for med or 30 mins for well done. (note times given are a guideline and will vary across devices, please check meat is cooked thorough). Carefully open the bag as the contents will be hot.

Serving Suggestion



Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at www.scobiesdirect.com

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