



Veal Goulash Wiener Cream CL/AF

INGREDIENTS:

1000 g	Veal goulash	
200 g	Mushroom heads*, tin	
80 g	Quicksoft Wiener Cream CL/AF	Art. No. 862200

PROCESSING:

Drain the mushrooms. Marinate the veal goulash with Quicksoft Wiener Cream CL/AF and fold in the mushrooms.

PREPARATION:

Sear in a pan, deglaze with meat stock and finish cooking at low heat.

ATTENTION:

In its raw state, this product falls under Regulation (EC) 853/2004!

NON-BINDING DECLARATION RECOMMENDATION:

Veal (78%), mushrooms* (15.6%), rapeseed oil, starch, sea salt, tomato, seasoning, palm fat (unhydrogenated), flavours, dextrose, spice extracts, caramel

Recipe ID: 3621

* All compound foods and ingredients used must be labelled with those of the respective manufacturer in addition to our information.