



Entrecôte of South Tyrolean “LaugenRind” Beef Rosemary Potatoes | Aldeiner Organic Mushrooms

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Cooking time: 15 min.

Bring a pan of water to the boil and then remove from the hob.

Put the entrecôte and vacuum pack in the hot water for approx. 5 minutes to bring it to the right temperature.

Next remove the entrecôte from the vacuum pack and sear it in a hot frying pan in oil together with the potatoes until the meat is cooked as desired. At the same time, heat the mushrooms in a pan. Heat the jus in a separate pan.

If desired, cut the steak into slices, add salt and pepper to taste. Arrange and serve.

Please note

Keep all ingredients in the refrigerator until use.

The meal will keep in the fridge for up to 2 days and can be prepared on the same evening or next day.

See below for allergens.

Allergens

An allergen is mentioned if the substance identified, or products made with it, are contained as an ingredient in the final product. The 14 main allergens are labelled in accordance with statutory regulations (EU Food Information Directive 1169/2011). In addition, there are other substances that can trigger food allergies or intolerances. Despite careful production of our dishes, alongside the labelled ingredients, traces of other foodstuffs may be contained that are used in the production process.

Foods that have been labelled with certain letters (e.g. C and G) contain the corresponding allergens (e.g. eggs and milk) listed below

List of allergens: A= gluten, B= crustaceans, C = eggs, D= fish, E= peanuts, F= soya beans, G= milk, H= nuts L= celery, M= mustard, N= sesame, O= sulphur dioxide, P= lupins, R= molluscs, mussels.