

Beef Carvery

Veal Blade

1. Carvery products have been developed for clubs, bistros, retirement homes, and caterers. This provides the most economical pure roast meat.
2. 70% cooked – ready to be finished off in the oven or hot box.
No netting.
3. Pre-cooked carvery systems work!
 - **Less Time!** – It takes less time to 'finish off' the pre cooked meat, 1 hour compared to 2 hours for large fresh primals.
 - **Less Waste!** – Caterer's can better judge numbers to be served with reduced cooking times and therefore reduce left overs.
 - **Less \$Dollars!** – Pre-cooked meat is less 'per serve' than fresh meat.
 - **Top Quality!** – Sous Vide cooking makes roasts tender, moist, and juicy.
 - **Long life!** – Up to 10 weeks in a coolroom (3°C) - and can be frozen.
 - **Saves!** – Saves money, time, and effort – very convenient.
 - **Simple!** – Open bag, keep 'jus' for gravy, finish off, slice ... serve.

HOW TO COOK

Carvery ... Start of shift:

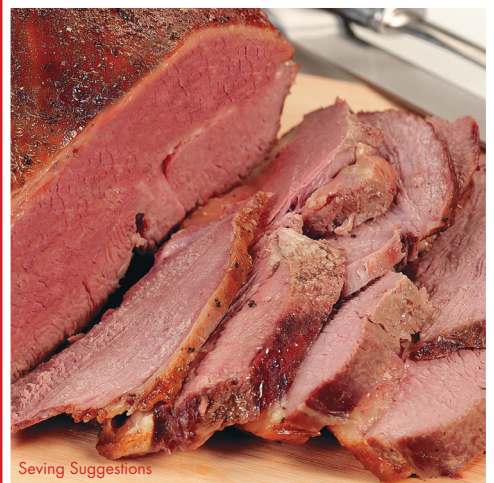
- Remove product from pouch – KEEP the 'jus' for gravy/sauce.
- Place in holding oven at 100°C for 2 hours.
- Reduce to 70°C ... use as required.

Continual cooking for carvery:

- Remove product from pouch – KEEP the 'jus' for gravy/sauce.
- Place into hot oven at 180°C.
- Lamb 40/45 mins – beef 50/60 mins – Pork 60/70 mins.
- Ready for carvery.



Packaged Product



Serving Suggestions

Random weight approx 5kg per piece

Approx 12kg per carton

12 weeks shelf life

Store between 0°C and 5°C

CODE:

103

NAME:

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