

# Beef Braised Steaks

90g approx

1. These braised steaks are **low cost** tender steaks with no additives.
2. The **'Sous Vide'** cooking method produces consistently tender steaks with a long shelf life.
3. Portion controlled to 90g cooked weight. Use 1, 1½, or 2 to suit your clients.
4. Use as a braised steak with sauce, or place on a hotplate for grilled/sandwich steak.
5. Because it has already been fully cooked, the meal is ready in minutes!
6. This is a labour saving product. No slicing, knives, minimal handling and minimal time to cook = **PROFIT**.

## HOW TO COOK

- The braised steak is fully cooked and hence only needs to be re-heated.
- Open the pouch, separate the pieces. Add the jus from the bag or sauce to keep the steaks juicy (Mushroom & Onion, Diane, Satay, etc).
- Good food safety practice is to re-heat to an internal temperature of 75°C.
- Use the oven, grill, BBQ or pan.



Packaged Product



Serving Suggestions

8 x 90g cooked pieces per packet

10 packs per carton

12 weeks shelf life

Store between 0°C and 5°C

**CODE:**

113

**NAME:**

Beef Braised Steaks –  
90g approx



**MEYER FOOD CO.**  
formerly Bryopin

**The Leaders in Sous Vide**