

# Devilleled kidneys

Cuisine: **English**  
Food category: **Lamb/Mutton**



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Company: **Retigo**



## Program steps

1

 Combination

 70 %

 Termination by time

 00:10 hh:mm

 120 °C

 100 %



## Ingredients - number of portions - 8

| Name                 | Value | Unit |
|----------------------|-------|------|
| lamb kidneys         | 8     | pcs  |
| shallot              | 2     | pcs  |
| bacon diced          | 100   | g    |
| coarse grain mustard | 10    | g    |
| cayenne pepper       | 2     | g    |
| double cream         | 80    | ml   |
| red currant jelly    | 5     | g    |
| sherry               | 60    | ml   |
| capers               | 15    | g    |
| Sliced bread         | 8     | pcs  |
| chives               | 20    | g    |

## Nutrition and allergens

| Allergens: 10<br>Minerals: Ca, K, Mn, Na, P, Zn<br>Vitamins: A, B, C |          |
|----------------------------------------------------------------------|----------|
| Nutritional value of one portion                                     | Value    |
| Energy                                                               | 107.7 kJ |
| Carbohydrate                                                         | 0.9 g    |
| Fat                                                                  | 11.3 g   |
| Protein                                                              | 0.5 g    |
| Water                                                                | 0 g      |

## Directions

1. Slice the kidneys in half and thoroughly rinse under cold running water. Soak them in milk for 20 minutes and remove the white cores.
2. In a skillet, lightly sauté the onions and bacon and add the kidneys.
3. Set the oven on combi at 120°C
4. In an ovenproof dish, combine the kidneys, capers, mustard, Worcestershire sauce, cayenne, double cream, jelly and sauce.
5. Bake for 10 to 15 minutes or until cooked.
6. Plate over toasted bread, garnish with chives and serve.

## Recommended accessories



GN container Stainless  
steel full