

Tripe in tomato sauce

Cuisine: **Italian**
Food category: **Other**



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Company: **Retigo**



Program steps

1

 Hot air

 100 %

 Termination by time

 00:15 hh:mm

 180 °C

 100 %



Ingredients - number of portions - 8		
Name	Value	Unit
tripe	1.6	kg
onion	2	pcs
carrot	3	pcs
cabbage leaves, cleaned	1	pcs
celery sticks	2	pcs
garlic cloves, finely chopped	2	pcs
pork lard	130	g
pecorino romano	150	g
mint	6	pcs
marjoram	5	pcs
dry red wine	250	ml
tomato puree	600	ml
beef stock	300	ml
butter soft	40	g
salt	3	g

Nutrition and allergens	
Allergens: 7, 9	
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn	
Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	446.7 kJ
Carbohydrate	0 g
Fat	28.4 g
Protein	34.8 g
Water	0 g

Directions

1. Thoroughly rinse the tripe under running water and cut in chunks
2. Simmer the tripe in water, 2 quartered onions, celery and carrot (peeled and roughly chopped) for 30–45 minutes. Drain and cool. Cut the tripe in 1cm-thick strips
3. In a saucepan, render the aged lard on low heat until the fat has melted
4. Crank up the heat and sauté the chopped onion and scallion until soft
5. Once the onion softens, add the garlic and marjoram and deglaze with wine until it has evaporated
6. Add the tomato purée and allow to simmer on very low heat, adding stock should the sauce thicken too much
7. Once the tripe has cooked, transfer into an ovenproof dish, and sprinkle the grated cheese over it
8. Set the oven on dry heat at 180°C, using Golden Touch function
9. Bake for 15 minutes, or until the top layer of cheese has taken a golden hue
10. Allow to rest and serve, garnishing with mint leaves

Recommended accessories



Enameled GN
container