

# ORGANIC & PLANT-BASED “MEAT” BALLS



ORGANIC



PLANT-BASED



FREE FROM  
METHYLCELLULOSE

## INGREDIENTS (% W/W)

### PART A

- 50.6% Water
- 2.8% Organic spice mix for beef type burgers

### PART B

- 35.0% Organic textured wheat protein made of VITAL WHEAT GLUTEN 22.575

### PART C

- 7.4% Corn oil
- 3.1% Organic pregelatinized corn starch QUEMINA 21.204
- 1.1% Organic potato fiber AGENAFIBER 19.050

## PREPARATION

1. Mix ingredients from Part A together.
2. Incorporate Part B in the liquid phase (stir for 10 min) and leave to swell (20 minutes).
3. Grind in Thermomix for 2 minutes on speed 5, scrape, grind for 3 minutes on speed 3.
4. Suspend Quemina and Agenafiber in corn oil (Part C) and add to the hydrated textured protein.
5. Mix for 2 minutes in Thermomix (speed 3 reverse).
6. Form balls.
7. Cook using combi steamer for 8 minutes, 100% rh, 95° C.

## SERVE WITH

Organic plant-based mashed potatoes and organic plant-based cream.

