



Hela Spice Singapore Pte Ltd

Steak with BBQ Sauerkraut



Ingredients	Weight (g)
Rib Eye Steak	300g
Freeze Dried Chives Flakes	10g
Hela Instant Mashed Potato	17g
Water	100g
Hengstenberg BBQ Sauerkraut	30g
193399 Steakal	6g
Salt	
Butter	
Cherry Tomatoes	
Onion	

Instructions:

1. Marinate rib eye steak with steakal and salt overnight.
2. Heat frying pan with butter and grill the steak according to preference
3. Heat up water and add Hela instant mashed potato.
4. Whisk and allow product to hydrate for 1 minute (Water can be partially replaced with some milk to enhance creaminess).
5. Add chives as topping for mashed potato
6. Assemble the steak on a plate, serve with cherry tomatoes, onions, mashed potato and BBQ Sauerkraut.

The formulation in this table is to the best of our knowledge and reflects our interpretation of in-house generated recipe. Since government regulations vary from region to region, we cannot guarantee that all the products are in accordance with the regulations of the various countries. Further examination of existing laws is advised.

This recipe does not intent to be a comprehensive reference document and we encourage the user to carry out stability and performance tests in their final application to determine suitability.