

Lamb Foreshank



Deluxe foreshank of lamb, simply seasoned with kosher salt and black pepper, oven-seared and slow-braised with our Classic Demi Glace de Veau.



INGREDIENTS:

Fully Cooked Lamb Shank, Veal Stock, (Water, Roasted Veal Bones, Carrots, Onions, Celery, Tomato Paste, Parsley Stems, Garlic, Rosemary, Thyme, White Peppercorns, Bay Leaves), Demi-Glace Sauce Mix (Food Starch- Modified, Dried Beef Stock, Dextrose, Beef Fat, Salt, Tomato Powder, Autolyzed Yeast Extract, Gelatin, Caramel Color, Onion Powder, Beet Powder, Xanthan Gum, Artificial Wine Flavor, Garlic Powder, Mushroom Powder, Citric Acid, Extract of Carrot, Disodium Inosinate, Disodium Guanylate, Spice Extractive, Polysorbate 80 (an emulsifier). Seasoning Mixture (Kosher Salt, Black Pepper).

Nutrition F	acts
servings per container Serving size	(100g
Amount per serving Calories	180
9/	6 Daily Value
Total Fat 11g	14%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Cholesterol 35mg	12%
Sodium 280mg	12%
Total Carbohydrate 1g	0%
Dietary Fiber 1g	4%
Total Sugars 1g	
Includes 0g Added Suga	rs 0 %
Protein 21g	
Vitamin D 1mcg	6%
Calcium 10mg	0%
Iron 3mg	15%
Potassium 255mg	6%

^{*} Pouch weight: approx. 14 oz (including 3 oz demi)

CODE	GTIN	PACK SIZE	SHELF LIFE
556	90185359000604	16 pouches*/case	18 months from manufacture

Reheating Thawed Product (34°F): BOILING: Place thawed product in a pot of boiling water IN THE BAG. Reheat for 15 – 17 minutes or until an internal temperature of 165°F, remove from bag and serve. STEAMING: Place thawed product in a steamer IN THE BAG. Reheat for 15 – 17 minutes or until an internal temperature of 165°F, remove from bag and serve.

Reheating Frozen Product (10°F): BOILING: Place frozen product in a pot of boiling water IN THE BAG. Reheat for 20 – 23 minutes or until an internal temperature of 165°F, remove from bag and serve. STEAMING: Place frozen product in a steamer IN THE BAG. Reheat for 20 – 23 minutes or until an internal temperature of 165°F, remove from bag and serve. AFTER ENTRÉE IS HOT, OPEN BAG AND PLACE PORTION ON PLATE.

THEN CLOSE TOP OF BAG AND SHAKE TO EMULSIFY/THICKEN THE SAUCE.

