



Jackfruit Salami

Vegan Jackfruit Pizza Topping

INGREDIENTS

2 kg	Kappa Foods Roasted Jackfruit
2.45 kg	Ice Water
700 g	GPI PB6745
575 g	Vegetable Oil

WHAT TO DO

1. Add ice water to a vacuum bowl chopper.
2. Mix GPI PB6745 blend with ice water and chop it. The mass should be approximately 5°C.
3. Add the vegetable oil and mix to get a good emulsion.
4. Add the Jackfruit and chop until the desired size.
5. Fill the batter into plastic or semi-permeable casings using a vacuum stuffer.
6. Cook at 90°C under steam until 80°C core temperature.
7. Chill jackfruit salami to 4°C.
8. Slice jackfruit salami and place on top of pizza.
9. Bake in oven at 205°C.

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