



Taste & Technology

Vegavo vegan nuggets

Guidelines:

Recipe number:

17.004

Requirements as per guideline:

Starting material:

22.75 kg	+ Vegavo PeaTex	2827300
40.50 kg	Water for texturate	
9.00 kg	Liq Vegetable Cream SG	1480300
2.50 kg	Bissfest	1116213
25.25 kg	Ice water for emulsion	
100.00 kg		

Seasonings & additives:

2.10 kg	+ Vegavo Nugget Compound	2823001
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Casings:

Processing procedure:

1. Rehydrate Vegavo Pea Tex (2827300) with water for approx. 30 minutes. When doing so mix the texturate regularly to ensure even absorption of the water.
2. Place the vegetable cream and the Bissfest in the cutter and mix together.
3. Add ice water and cut / emulsify (under 7°C) at a medium speed until you have a firm emulsion.
4. Added the softened Pea Tex and Vegavo nugget compound and cut the mixture to the desired granulation.
5. Shape the mix into nuggets and coat (with AVO coating, e.g. Art. No. 868701 and AVO wet batter, e.g. Art. No. 1010101).
6. Freeze if required the nuggets.

Preparation in an airfryer:

Coat the nuggets with AVO Airfryer coating Art. No. 2587701.

In a deep fat fryer:

Fry for 4-5 minutes at 170 °C.

In the frying pan:

Fry the nuggets in sufficient oil for 3 minutes on each side at a high heat.

In the airfryer / deep fat fryer:

Coat the nuggets with AVO Airfryer coating.

Fry for 8-10 minutes at 170 °C.

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Ingredients:

Potable water, pea protein concentrate, rapeseed oil, thickening agent: E 461 Methyl cellulose, palm fat, MODIFIED WHEAT STARCH, table salt, glucose syrup, natural aroma, seasoning, maltodextrin, sugar

Nutritional values:

Calorific value KJ	727KJ
Sugar	0.4g
Calorific value Kcal	174Kcal
Protein	13.7g
Fat	10.3g
Sodium	0.4g
Saturated fatty acids	1.3g
Salt	1.0g
Carbohydrates	3.9g