



Geschmack & Technologie

Gnocchi Pfanne

Recipe number:

ER2500011

Raw material:

0.20 kg Tomatoes, fresh
0.20 kg Spinach leaves
0.50 kg gnocchi
0.20 kg Feta cheese

Spices & processing aids:

0.20 kg Gratin-Würzsauce

1040800

Processing sequence:

Halve the cherry tomatoes and finely dice the feta.

Mix the gnocchi with the fresh spinach leaves, cherry tomatoes and gratin sauce, place in an oven dish and finally sprinkle with the feta cheese.

Cook the product in the Airfryer at +180 degrees for approx. 10 to 12 minutes.

Ingredients:

Gnocchi 38.5 % (Kartoffelpüree 80% (water, Kartoffelflocken 16%(potatoes, emulsifier: mono-and diglycerides of fatty acids, spices)), WHEAT FLOUR, potato starch, rice flour, salt), tomatoes, Blattspinat, Feta (SCHAFSMILCH, ZIEGENMILCH, water, salt, microbial rennet), water, CREAM, rapeseed oil, cheese spread preparation (CHEESE, water, BUTTER, emulsifying salts: E 331 sodium citrates, colouring agent: E 160a carotenes), modified starch, salt, MILK PROTEIN, dextrose, natural flavourings, LACTOSE, acid: (E 270 lactic acid, E 330 citric acid), spices, thickening agent: E 415 xanthan gum, sugar, preservative: (E 211 sodium benzoate, E 202 potassium sorbate)

Nutrition declaration:

energy value	333kJ
energy value	80kcal
fat	6,8g
saturates	3,5g
carbohydrate	13,2g
sugar	1,1g
polyols	0,0g
protein	5,3g
sodium	0,6g
salt	1,5g

This application formulation is a manufacturing recommendation based on practical experience and currently applicable food regulations within Germany and the EU. AVO accepts no liability for the practical implementation of the formulation by the user. The manufacturer or distributor is also obliged to ensure compliance with the legal requirements of the respective country of destination for the product.