



Geschmack & Technologie

Spargelaufauf

Recipe number:

ER2500013

Raw material:

0.20 kg Asparagus white frozen
0.20 kg Cooked ham, strips
0.20 kg pea

Spices & processing aids:

0.20 kg Feine Würzsauce Sauce
Hollandaise

1172900

Processing sequence:

Defrost the asparagus and peas.

Cut the cooked ham into thin strips and cut the asparagus into thirds.

Mix all the ingredients together and place in an oven dish.

Cook the oven dish in the Airfryer at +180 degrees for approx. 10 mins.

Ingredients:

pea, asparagus, boiled ham (pork meat, water, salt, dextrose, water, stabilizer: E 450 diphosphate, glucose syrup, antioxidant: E 301 sodium ascorbate, spice extracts), water, rapeseed oil, BUTTERFAT, modified starch, EGG YOLK POWDER, salt, sugar, wine vinegar, natural flavourings, lemon juice concentrate, thickening agent: E 415 xanthan gum, preservative: (E 202 potassium sorbate, E 211 sodium benzoate), spices, colouring agent: E 160a carotenes

Nutrition declaration:

energy value	618kJ
energy value	149kcal
fat	10,7g
saturates	2,8g
carbohydrate	4,6g
sugar	1,1g
polyols	0,0g
protein	7,7g
sodium	0,1g
salt	0,4g

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