



**Geschmack & Technologie**

## Gemüsegratin

### Recipe number:

ER2500014

### Raw material:

0.25 kg Asparagus white TK  
0.25 kg Red bell pepper  
0.25 kg Carrot slices TK  
0.25 kg Gouda, grated  
0.25 kg Romanesco

### Spices & processing aids:

0.50 kg Gratin-Würzsauce

1040800

### Processing sequence:

Defrost the asparagus, carrots and romanesco.  
Wash, deseed and roughly dice the peppers and cut the asparagus into thirds.  
Mix all the ingredients together, place in an oven dish and sprinkle with cheese.

Place the oven dish in the Airfryer and cook at +180 degrees for approx. 15 to 20 minutes.

### Ingredients:

water, asparagus, Rote Paprika, carrot, Gouda (MILK, salt, Säuerungskulturen, rennet, preservative: E 250 sodium nitrate, colouring agents: Annatto, Carotin, potato starch), Romanesco (Romanesco), 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	547kJ
energy value	132kcal
fat	10,0g
saturates	4,5g
carbohydrate	4,4g
sugar	2,8g
polyols	0,0g
protein	5,3g
sodium	0,4g
salt	1,0g

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