



Geschmack & Technologie

Hirtenkäseröllchen auf einem Mediterranen Gemüsebett

Recipe number:

ER2500023

Raw material:

0.25 kg Feta cheese
1.00 kg Saddle of pork

Spices & processing aids:

1.00 kg	Gemüsetop Mediterran VLOG	3487250
0.13 kg	LAFINESS Rhodos Free	522750

Processing sequence:

The pork loin is neatly parried, cut into pieces of approx. 25 cm, then sliced on the slicing machine to thickness 2 or 3, depending on the type. The shepherd's cheese is cut into strips, which are then rolled into the pork loin. Finally, the rolls are marinated with 130 g of marinade per kg. Place the vegetable pot in an oven dish and place the pork rolls on top.

The oven dish is cooked in the Airfryer at approx. +180 degrees for 15 minutes.

Ingredients:

pork meat, vegetable (paprika, zucchini, french bean), Feta (SCHAFSMILCH, ZIEGENMILCH, water, salt, microbial rennet), water, starch*, salt, brandy vinegar*, sugar, spices, herbs, thickening agent: E 415 xanthan gum, preservative: (E 211 sodium benzoate, E 202 potassium sorbate), spice extracts
* of controlled organic cultivation
DE-ÖKO-001

Nutrition declaration:

energy value	700kJ
energy value	168kcal
fat	9,2g
saturates	3,0g
carbohydrate	6,6g
sugar	1,8g
polyols	0,0g
protein	12,6g
sodium	0,7g
salt	1,7g

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