



Geschmack & Technologie

Schaschlikspieß auf Paprikasauce

Recipe number:

ER2500025

Raw material:

1.00 kg Pork - Neck
0.30 kg Paprika mix
0.20 kg Onions, fresh

Spices & processing aids:

1.00 kg	Feine Würzsauce für Schaschlik fix & fertig	585950
0.04 kg	BBQ Smoked Paprika VLOG	3413500

Processing sequence:

Portion the pork, peppers and onions, season the pork cubes with smoked paprika 40 g/kg and skewer alternately with the peppers and onions.
Pour the sauce into the oven dish and place the meat skewers on top.

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

Ingredients:

pork meat, vegetable (onions, paprika), water, paprika, sugar, tomato purée, glucose syrup, brandy vinegar, spices, salt, modified starch, Worcester sauce (water, brandy vinegar, sugar, salt, thickening agent: E 412 guar gum, spices, flavourings, mustard flour), semolina (rice), tomato powder, thickening agent: E 412 guar gum, rice flour, acid: E 270 lactic acid, paprika smoked (paprika, smoke), natural flavourings, smoked salt (salt, smoke), preservative: (E 202 potassium sorbate, E 211 sodium benzoate), caramel, herbs, yeast extract

Nutrition declaration:

energy value	522kJ
energy value	125kcal
fat	5,7g
saturates	2,3g
carbohydrate	9,3g
sugar	7,0g
polyols	0,0g
protein	8,0g
sodium	0,5g
salt	1,2g

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