



Geschmack & Technologie

Pizzaschnecken

Recipe number:

ER2500059

Raw material:

0.40 kg Pizza dough

Spices & processing aids:

0.50 kg Gourmet filling Chili

478401

Processing sequence:

Roll out the pizza dough and spread with the gourmet filling.
Roll up the dough tightly and cut into small pieces.
Place the small snails on the Airfryer rack or on a baking tray lined with baking paper.

Bake the snails in the Airfryer at +180 degrees for approx. 12 minutes.

Bake in the fan oven at +200 degrees for approx. 18 minutes.

Ingredients:

Pizzateig (WHEAT FLOUR, water, vegetable oil, raising agent (E 500 sodium carbonates, E 450 diphosphate), salt, ethanol, LACTOSE, SKIMMED MILK POWDER, stabilizer: E 412 guar gum, Emulgatoren (E 472 Mono- und Diacetylweinsäureester von Mono- und Diglyceriden von Speisefettsäuren, Rapslecithin), acidity regulator: calcium phosphates, yeast, WHEAT STARCH), CREAM CHEESE, water, paprika, spices, tomato purée, modified starch, salt, sugar, thickening agent: (E 461 methyl cellulose, E 415 xanthan gum), brandy vinegar, spice extracts, yeast extract, preservative: (E 211 sodium benzoate, E 202 potassium sorbate)

Nutrition declaration:

energy value	991kJ
energy value	237kcal
fat	12,0g
saturates	4,8g
carbohydrate	24,7g
sugar	2,7g
polyols	0,0g
protein	5,3g
sodium	0,8g
salt	2,0g

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