

# Gefüllte Auberginenröllchen

#### Recipe number: ER2500075

## Raw material:

0.40 kg eggplant

### Spices & processing aids:

0.50 kg	Schlemmerfüllung Paprika halal	172401
0.60 kg	Würzsauce Tomate "mild"	498150

### Processing sequence:

Wash the eggplant and cut into thin slices on the slicing machine. Place all the slices next to each other, spread with the gourmet filling and roll up.

Pour the sauce into a small bowl and place the rolls on top.

Cook in the airfryer at +180 degrees for approx. 10 minutes.

#### Ingredients:

vegetable (eggplant, tomatoes, paprika, onions), water, CREAM CHEESE, tomato purée, spices, modified starch, sugar, salt, extra virgin olive oil, rapeseed oil, thickening agent: (E 461 methyl cellulose, E 415 xanthan gum), herbs, yeast extract, preservative: (E 211 sodium benzoate, E 202 potassium sorbate), spice extracts

## Nutrition declaration:

energy value	419kJ
energy value	101kcal
fat	6,6g
saturates	3,0g
carbohydrate	7,5g
sugar	4,6g
polyols	0,0g
protein	2,0g
sodium	0,6g
salt	1,4g

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