

Gefüllte Champignons

Recipe number:

ER2500076

Raw material:

0.50 kg Mushrooms, fresh

Spices & processing aids:

0.50 kg Schlemmerfüllung Pilz

Processing sequence:

Wash and coat the mushrooms.

Fill the gourmet filling into a piping bag with a nozzle and pipe into the mushrooms in a rosette shape, place the mushrooms in an oven dish.

Cook the oven dish in the Airfryer at +180 degrees for approx. 10 to 15 minutes.

Ingredients:

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button mushrooms, cream cheese (CREAM CHEESE, salt), water, spices, salt, modified starch, thickening agent: (E 461 methyl cellulose, E 415 xanthan gum), MILK PROTEIN, sugar, flavourings, LACTOSE, smoke flavouring

Nutrition declaration:

energy value energy value fat saturates carbohydrate sugar polyols protein sodium	405kJ 97kcal 6,5g 4,0g 3,7g 2,2g 0,0g 4,5g
salt	1,1g

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